



RECIPES

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Ltd
BRIGHTON

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FOURTH EDITION

CONTENTS

*For Detailed Index
See End of Book, pages 39 and 40*

SECTION I

Cakes, Buns, Biscuits ... 4

SECTION II

Icings and Fillings 21

SECTION III

Puddings 24

SECTION IV

Trifles, Jellies, Etc. 28

SECTION V

Savouries 35



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Foreword



WITH the greatest pleasure we present the fourth edition of our illustrated Recipe Booklet.

In this latest Publication it will be observed that we have retained a large proportion of the original Recipes which have been so much appreciated, and have endeavoured by a number of carefully chosen additions to introduce new features which we believe will be well received, particularly on account of their simplicity.

We take this opportunity of informing our Patrons that they should experience no difficulty in obtaining our Productions in their full variety, as we are in a position to supply Grocers and Stores *everywhere*. We do ask therefore, that our Patrons will insist upon the Specialities of Green's of Brighton and refuse all substitutes. We claim that we are manufacturers of Products of Quality and Originality, and guarantee to maintain consistently those standards to which we have so strictly adhered during the past thirty-three years.

We are always pleased to hear from users of our Productions. Every private communication receives our most careful attention, and it is a great satisfaction for us to know that through such correspondence we have been given the opportunity of getting into closer touch with our Patrons who, in many cases, have been users of our Specialities for a large number of years. By this means also, we have been able to solve numerous baking problems, and in answer to enquiries, have assisted would-be users to obtain our Productions in all parts of the World.

In conclusion may we ask readers of this Booklet to try our Productions in their full variety according to their individual requirements, and finally we would like to assure our satisfied Patrons that we shall greatly esteem their valuable personal recommendations.

H. J. GREEN & CO., LTD.,
BRIGHTON, ENGLAND.

A List showing some of

GREEN'S PRODUCTIONS.

SPONGE MIXTURE. "FLANPACK."
CUSTARD POWDER.
"NEWSTYLE" JELLIES.
CHOCOLATE MOULD (Chocolate Blanc Mange).
BLANC MANGES.
"JINJALEENA" (Ginger Cake Flour).
FONDANT ICING. "ASPICURE" (Aspic Jelly).
"CARMELLE" (Caramel Cream).
"CHERRY RIPE" TEA CAKE MIXTURE.
LAYER CAKE MIXTURE.

"NEWSTYLE" BEVERAGE CRYSTALS :—
Lime & Soda, Lemonade, Orangeade,
Orange & Lemon, Tonic Ginger, Grapefruitade.

'DEXTROSE' GLUCOSE JELLIES.
FRITTER MIXTURE. JUNKET TABLETS.
"CAKEMAKA" (The Madeira Cake Mixture).
MALTED MILK FOOD. "RAISEENE."
FAIRY TEA CAKES.
YORKSHIRE PUDDING & PANCAKE MIXTURE.
"BRYTONA" PUDDING. "QUICK" PUDDING.

FOR CAKE DECORATION :—"Argentees," Marzipan Fruits,
Assorted Boxes (containing Violet and Rose
Floralettes, Argentees, Chocolate Coralettes, &c.).

CHUTNEY SAUCE.	TOMATO SAUCE
GRAVY SALT.	BRIGHTON SAUCE.
CHUTNEY PICKLE.	HERBS.
GRAVY POWDER.	"BEEFIN."

"BRYTONA" CONFECTIONERY :—
Butter Scotch, Barley Sugar, "Brytona" Toffee,
Mint Oblongs, Bon Bons, etc.

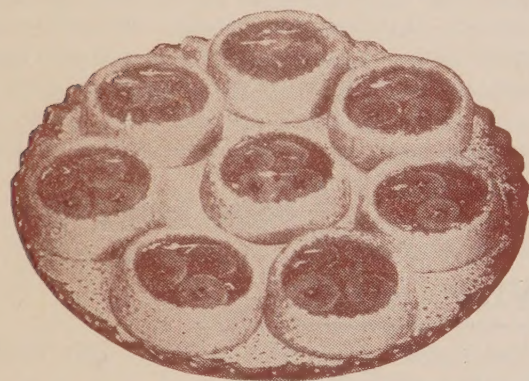
Every Production of Green's of Brighton is carefully tested in our own Laboratories and Kitchens, and no Speciality is introduced until it has been sampled and declared of outstanding merit by representatives of the purchasing Public.

HOW TO MAKE EIGHT “FLANLETS”

from
One Packet of Green's “Flanpack”

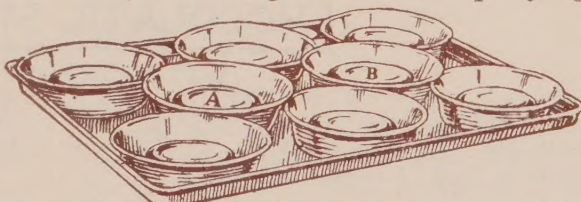
INGREDIENTS.—The small packet of Sponge Mixture forming part of Green's “Flanpack,” 1 Medium size Egg, $\frac{1}{2}$ oz. Butter (Creamed).

METHOD.—Well grease the “Flanlet” Tins, with Lard or some suitable fat, and sprinkle with Flour. Break the egg into a basin and whisk thoroughly with a small pinch of salt. Add the Sponge Mixture by degrees, beating all to a smooth batter, then mix in the Creamed Butter. Put about one dessertspoonful of the Batter on to the centre raised portion of each of the eight “Flanlet” Tins and spread very lightly and evenly so that it just commences to run over the edge—it is unnecessary to spread at all in the outer channels of the Tins, as when placed in the Oven, the Batter will level itself. Place the filled Tins on the shelf of the Oven (making certain that they are quite level) or for convenience in handling, first arrange



on a Baking Sheet or on a Green's Roll Tin (as shewing in the accompanying illustration).

Tins A and B should be supported on the rims of the outside tins.



Bake as for Sponge Flans, as described on Page 20, but for about 6 minutes only. (**Regulo Setting No. 6**).

N.B.—In every instance it is important that the “Flanlet” Cases are kept level when in the Oven.

After baking the “Flanlets,” turn out on to a sugared paper.

(For “Flanlet” Tins, see inside back cover).

TO FILL THE “FLANLETS.”

INGREDIENTS.—The packet of Jelly Filling Crystals forming part of Green's “Flanpack.” Any Fresh or Canned Fruit (for example, one Banana or Orange is sufficient for eight “Flanlets.”)

METHOD.—Place the Crystals in a basin and pour on a little more than $\frac{1}{4}$ pint or 8 to 9 tablespoonsful of hot water (not boiling). Stir thoroughly until dissolved. Allow the Jelly to remain in the basin until it is cold and partly set, then spoon about 5 teaspoonsful into each of the “Flanlet” Cases, at the same time arranging the Fruit so that it is covered with Jelly. Stand in a cool place until set, and serve topped with Whipped Cream if desired.

(See Coloured Illustration on page 11).

CAKES, BUNS, BISCUITS.

[For Hints on Baking see page 20.]

General Method for Making Cakes.

Mix the Sponge Mixture and other dry ingredients together.

Rub in or Cream the Butter as directed.

Mix thoroughly with the beaten Eggs and Milk, beating to a creamy consistency with a wooden spoon. Bake in a good oven.

General Method for Making Buns.

Mix the Sponge Mixture and other dry ingredients. Cream the Butter, to which add by degrees first a little of the dry ingredients, and then some of the beaten Eggs and Milk until all is used up.

Use about 20 Patty Pans. Bake in a quick oven.

VICTORIA SANDWICH.

Method as for Sponge Sandwich (see page 6) using 2 Eggs, and in addition 2 ozs. of Butter (creamed), which should be added to the batter after the mixture has been beaten with the Eggs.

Take two round Sandwich Tins, well greased, sprinkle with Flour and put

(See Coloured Illustration on page 11).

half the mixture into each, then spread very evenly with a fork. Place in a hot oven and bake for about ten minutes. Turn on to a sugared paper and allow to cool, spread with Jam or Marmalade, place together and sprinkle with Sifted Sugar.

(Regulo Setting No. 6)

VICTORIA SWISS ROLL.

For a Victoria Swiss Roll 1 oz. of Butter (creamed) should be added to

(See Illustrations on pages 6 and 7).

the batter after the mixture has been beaten with the Eggs.

(Regulo Setting No. 6)

CHOCOLATE SWISS ROLL.

(WITH CREAM FILLING).

INGREDIENTS.—1 packet *Green's Chocolate Sponge Mixture*, 2 Eggs, a pinch of Salt, Cream Filling.

METHOD.—Prepare and bake the Swiss Roll in the usual way. Have ready a piece of greaseproof paper of the same size as the flat Sponge.

When the Chocolate Sponge is baked, turn out on to a sugared paper, lay the piece of greaseproof paper on the

Sponge and roll immediately, with the greaseproof paper inside.

When quite cold, unroll the Sponge gently, removing the paper, spread with the Cream Filling and roll the Sponge again.

For suitable Cream Filling, see Butter Cream (page 22). If preferred, fresh Cream, whipped, may be used.

(Regulo Setting No. 6)

FRUIT BUNS.

INGREDIENTS.—1 packet *Green's Sponge Mixture*, 3 ozs. Flour, 2 ozs. Ground Almonds, 4 ozs. Butter, 2 ozs. Glacé Cherries (cut small), 2 ozs. finely sliced Candied Peel, 1 oz. Castor Sugar, 3 Eggs, Juice of half a Lemon, a pinch of Salt, 2 tablespoonsful of Milk.

METHOD.—Mix together the dry ingredients. Whisk the Eggs, to which

add the Salt. Cream the Butter and add by degrees, first a little of the dry ingredients and then some of the Egg and Milk, until all is used up. Next add the Fruit, and finally the Lemon Juice. Beat all well together. Put the mixture into about twenty well greased Patty Pans and bake in a hot oven for approximately fifteen minutes.

(Regulo Setting No. 6)

PALACE CAKE.

INGREDIENTS.—1 *packet Green's Sponge Mixture*, 4 ozs. *Flour*, 4 ozs. *Butter*, a few *Currants*, 2 *Eggs*, half a *teacupful of Milk*, a little *finely cut Peel*, and a good *pinch of Salt*.

METHOD.—Rub the *Butter* well into the *Sponge Mixture* and *Flour*. Add the well-beaten *Eggs* and the *Milk* and

beat to a smooth consistency, finally adding the *Currants* and *Peel*. Grease a *Green's Swiss Roll Tin*, spread the mixture evenly over, and bake to a good nut brown, which should take about 15 minutes in a moderate oven. When cold cut into fingers or squares.

(Regulo Setting No. 5)

CHOCOLATE CREAM BISCUITS.

INGREDIENTS.—1 *packet Green's Chocolate Sponge Mixture*, 3 ozs. *Flour*, 3 ozs. *Butter*, 1 *Egg*, a *pinch of Salt*.

METHOD.—Mix together the *Sponge Mixture*, *Flour* and *Salt*. Rub in the *Butter* and add the well-beaten *Egg*. Knead well to a smooth stiff paste. Roll out to about one-eighth of an inch in thickness and stamp out into rounds with a small cutter. Place these well

separated on to a greased baking sheet, and bake in a moderate oven for about 15 minutes. When quite cold, spread half the number of biscuits with whipped cream or cream filling, and place the others on top. Sprinkle each one with fine *Sugar* or ice with *Green's Fondant Icing* (see page 21).

For suitable Cream Fillings, see page 22. (Regulo Setting No. 4)

SPONGE CRISPS.

INGREDIENTS.—1 *packet Green's Sponge Mixture*, 2 *Eggs*, and a *pinch of Salt*.

METHOD.—Follow the directions on the side of the packet for making a *Swiss Roll*, but when baked turn out on to a sieve and leave to cool a little.

Cut into fingers and place on a baking sheet with the cut edges uppermost. Bake in a moderate oven for about 10 minutes. Turn out and leave until cool and crisp. These crisps should be kept in an airtight Tin.

(Baking of Fingers—Reg. Setting No. 4)

SEED CAKE.

INGREDIENTS.—1 *packet Green's Sponge Mixture* (*Orange or Lemon Flavour*), 5 ozs. *Flour*, 2 ozs. *Castor Sugar*, a good *pinch of Salt*, 5 ozs. *Butter*, 2 *Eggs*, half a *teacupful of Milk*, 1 *dessertspoonful of Caraway Seeds*, 1 oz. *Candied Peel* (*chopped finely*).

METHOD.—Mix together the *Sponge Mixture*, *Flour*, *Sugar* and *Salt*. Whisk

the *Eggs* and add the *Milk*. Cream the *Butter* and add by degrees first a little of the dry ingredients and then some of the *Egg* and *Milk*, until all is used up. Finally add the *Caraway Seeds* and the *Peel* and beat all well together to a smooth creamy batter. Put into a well-greased *Cake Tin* and bake in a moderate oven for about 1½ hours.

(Regulo Setting No. 4)

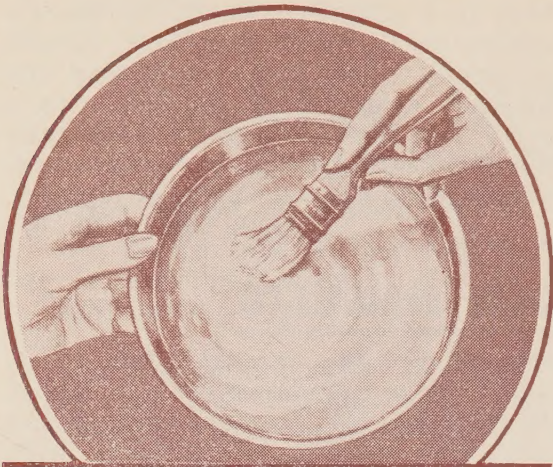
SPONGE Dainties.

INGREDIENTS.—1 *packet Green's Sponge Mixture*, 2 ozs. *Flour*, 1 *Egg*, ½ *teacupful of Milk*, 2 ozs. *Currants*, a *pinch of Salt* and some *Lard* for frying.

METHOD.—Mix together the *Sponge Mixture*, *Flour*, *Salt* and *Currants*. Beat up the *Egg* and add the *Milk*. Gradually stir the *Egg* and *Milk* into the other ingredients until a thin batter is made. Have ready a frying

pan in which the fat is boiling. Drop the batter into the fat in dessertspoonfuls, keeping them separate. Turn them over in about half a minute to brown the other side. See that the batter is kept stirred so that there may be some *Currants* in each little *Cake*. When the *Cakes* are done, stand them on a sieve to drain. If desired, they may be cut through, when cold, and spread with *Butter*.

HOW TO MAKE A SPONGE SANDWICH OR



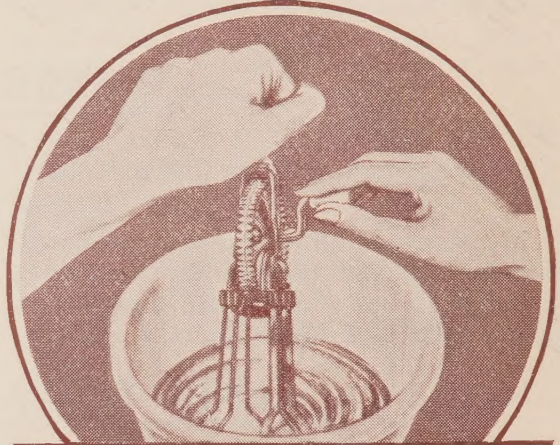
- 1** Take 2 round Sandwich Tins for the Sandwich, or a flat oblong Tin for the Roll and well grease with Lard or some suitable Fat.



- 2** Sprinkle a little Flour over the greased Tin.



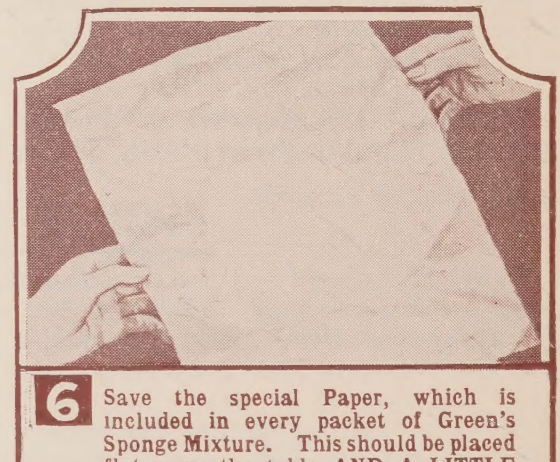
- 3** Break 2 Eggs into a Basin. (See that the Eggs are fresh.) Use a small deep (about quart size) Basin.



- 4** Add a pinch of Salt and whisk thoroughly together.



- 5** Take a packet of Green's Sponge Mixture and gradually add the contents to the whisked Eggs, (after this when making a VICTORIA SANDWICH only, add 2 ozs. of creamed Butter to the well mixed Batter).



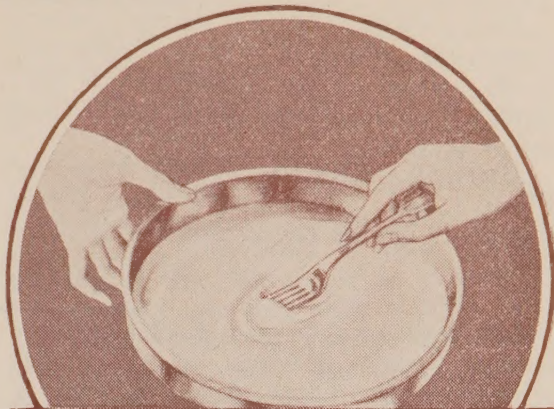
- 6** Save the special Paper, which is included in every packet of Green's Sponge Mixture. This should be placed flat upon the table AND A LITTLE SUGAR SHAKEN THEREON. This paper will be found most suitable for rolling the Sponge or for use when the Sandwich is taken from the Oven.

SWISS ROLL WITH GREEN'S SPONGE MIXTURE



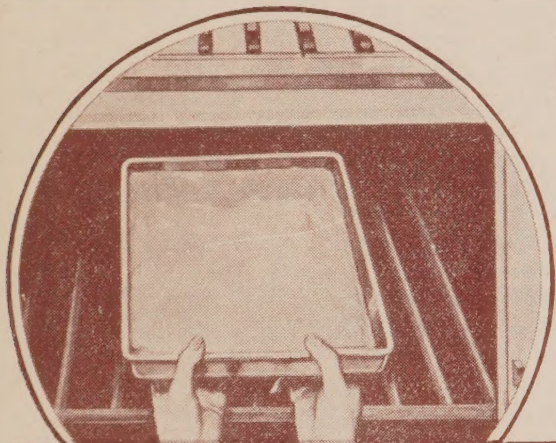
7

The batter must be beaten well with a fork until it is thin and smooth, as of the consistency of Cream.



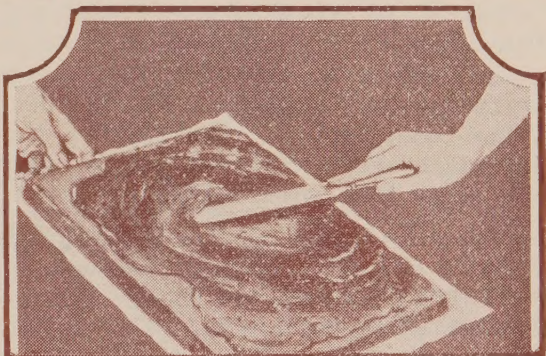
8

Spread the batter with a fork evenly over the Tin or Tins, particularly to the sides. If a Sandwich is being made, divide the batter—half into each Tin, and spread evenly.



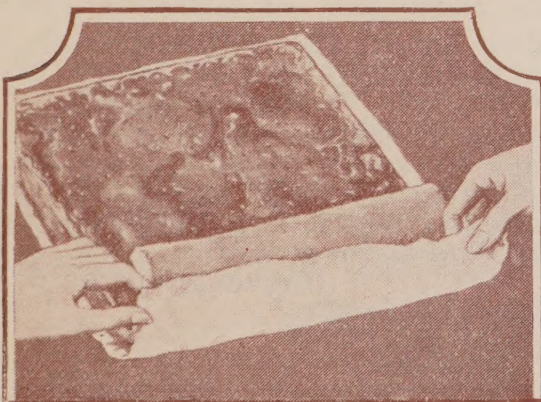
9

Bake in a fairly hot oven for about 8 minutes for the Roll or 10 minutes for the Sandwich. See "Hints on Baking" page 20.



10

Turn out on to the sugared paper. If a Roll is being made, spread immediately with warm jam. When making a Sandwich both halves should be allowed to cool before spreading with jam, then one half should be placed on top of the other.



11

The rolling of the Swiss Roll is quite simple. Turn the first edge of the Sponge with the paper and roll immediately while hot.



12

The results—either a Sponge Roll or Sponge Sandwich. Nothing else is used in the making, but 1 packet of GREEN'S SPONGE MIXTURE and 2 Eggs.

MADEIRA CAKE.

INGREDIENTS.—1 packet *Green's Lemon or Madeira Sponge Mixture*, 3 ozs. *Flour*, 1 oz. *Cornflour*, 6 ozs. *Butter*, 2 Eggs, a little *Milk*, and a good pinch of *Salt*.

METHOD.—Mix the *Sponge Mixture*, *Flour* and *Cornflour* thoroughly together. Cream the *Butter* and add by

degrees first a little of the dry ingredients and then the Eggs, which have been previously well beaten, and the *Milk*. Put into a well-greased *Cake Tin* and bake for about 1 hour in a moderate oven. When cold, sift over a little finely powdered or *Icing Sugar*.
(Regulo Setting No. 4)

SAVOY CAKE.

INGREDIENTS.—1 packet *Green's Lemon Sponge Mixture*, 5 ozs. *Flour*, 2 ozs. *Castor Sugar*, 5 ozs. *Butter*, $\frac{1}{4}$ teaspoonful *Ground Ginger*, a little *Candied Peel*, 2 Eggs, about half a teacupful of *Milk*, and a good pinch of *Salt*.

METHOD.—Mix the *Sponge Mixture*,

Flour and *Ground Ginger* thoroughly together. Cream the *Butter* and *Sugar*, add the Eggs thoroughly whisked, stir in the other ingredients, adding sufficient *Milk* to form a fairly stiff batter. Bake in a moderate oven for about $1\frac{1}{4}$ hours.

(Regulo Setting No. 4)

RASPBERRY CREAM CAKE.

Take a packet of *Green's Raspberry Flavoured Sponge Mixture*, and make up according to the directions given on the packet for *Victoria Sandwiches*. When cold, spread one half of the Sandwich with *Whipped Cream* and the other half with *Raspberry Jam*;

place the two together and ice top with *Green's Fondant Icing*, *Strawberry Flavour* (see page 21). Decorate with *Green's Cake Decorations* or as desired. The *Cream* should be whipped with just a teaspoonful of *Sugar*.
(Regulo Setting No. 6)

SULTANA CAKE.

INGREDIENTS.—1 packet *Green's Sponge Mixture*, 5 ozs. *Flour*, 5 ozs. *Butter*, 2 Eggs, 6 ozs. *Sultanas*, $\frac{1}{2}$ teacupful of *Milk*, and a good pinch of *Salt*.

METHOD.—Mix together the *Sponge Mixture*, *Flour* and *Salt*. Whisk the Eggs and add the *Milk*. Cream the

Butter and add by degrees first a little of the dry ingredients and then some of the Egg and *Milk*, until all is used up. Beat all well together to a fairly stiff batter, and finally add the *Sultanas*. Put into a well-greased and floured *Cake Tin* and bake in a fairly slow oven for about $1\frac{1}{2}$ hours.

(Regulo Setting No. 3)

GENOESE.

INGREDIENTS.—1 packet *Green's Sponge Mixture* (preferably *Madeira*, *Almond* or *Lemon Flavour*), 2 ozs. *Flour*, 4 ozs. *Butter*, 2 Eggs, 2 table-spoonsful of *Milk*, a good pinch of *Salt*.

METHOD.—Mix the *Sponge Mixture* and *Flour* together, cream the *Butter*, and add by degrees first a little of the dry ingredients, and then the well-beaten Eggs and the *Milk*. Spread

(See Coloured Illustration on page 12).

the batter over one of *Green's Swiss Roll Tins*, or two *Green's Junior Roll Tins*, and bake for about 10 minutes. When cold, cut into two (if using the large tin), spread one half with *Jam*, and place the other half on top. Cut into fancy shapes and spread with *Green's Fondant Icing*, the ideal Icing for *Genoese* (see page 21).

(Regulo Setting No. 6)

COCOANUT CAKE.

INGREDIENTS.—1 packet *Green's Sponge Mixture*, 3 ozs. *Flour*, $1\frac{1}{2}$ ozs. *Desiccated Coconut*, 4 ozs. *Butter* and *Lard* mixed, 2 Eggs, about 4 table-spoonsful of *Milk*, and a pinch of *Salt*.

METHOD.—Beat the *Butter* and *Lard*

to a cream, to which add by degrees first a little of the dry ingredients and then some of the beaten Eggs and *Milk* until all is used up, finally beating to a creamy batter. Bake in a slow oven for about 1 hour.

(Regulo Setting No. 4)

RUSSIAN CAKE.

INGREDIENTS.—1 *packet Green's Layer Cake Mixture*, 2 Eggs, 2 ozs. Butter, a pinch of Salt.

METHOD.—Whisk one of the Eggs with a small pinch of Salt, and gradually add the packet of Raspberry flavoured Mixture, beating well to a smooth consistency. Add 1 oz. of Butter, which should be creamed, and again beat thoroughly. Well grease and flour an oblong Baking Tin, size approximately 10in. x 7½in., or better still, a Green's "Junior" Roll Tin, put in the Mixture and spread evenly. Bake on the top shelf of a fairly hot oven for about 8 to 10 minutes.

Turn out on to a Cake Sieve or sugared Paper to cool.

Prepare the Chocolate Mixture in an exactly similar manner.

When cold, trim the long edges, and cut each layer into four equal strips, lengthways. Spread one piece of Raspberry Cake with Jam, and place a

strip of Chocolate thereon, then spread this with Jam and place another Raspberry layer on top. Cover again with Jam and finish with a further strip of the Chocolate flavour. Proceed in a similar manner with the other four pieces, reversing the colours. Then join the two Cakes side by side by means of a thin layer of Jam. After preparing the Marzipan as described below, coat one side with a little Jam and fold it firmly round the Cake, arranging so that the join comes underneath. Decorate with a row of half Glacé Cherries, if desired. Leave to set for a few hours, and trim the ends before serving.

FOR THE MARZIPAN.—8 ozs. *Ground Almonds*, 8 ozs. *Castor Sugar*, 1 fairly large Egg.

METHOD.—Beat the Egg, and add to the Ground Almonds and Sugar, knead to a smooth paste and roll out until large enough to fold round the Cake.

(Regulo Setting No 6).

STRAWBERRY BUNS.

INGREDIENTS.—1 *packet Green's Sponge Mixture*, 2 ozs. *Flour*, 4 ozs. *Butter*, 2 Eggs, 2 *tablespoonsful Milk*, some *Whipped Cream*, and *Strawberry Jam*.

METHOD.—Mix together the dry ingredients. Whisk the Eggs and add the Milk. Cream the Butter and add alternately a little of the dry ingredients and some of the Egg and Milk,

until all is used up. Beat all together to a creamy batter. Put the mixture into about 18 well-greased patty-tins, and bake in a fairly hot oven from 10 to 15 minutes. When quite cold, scoop a little out of the middle of each cake and fill with Strawberry Jam. Pile a little Whipped Cream on the top, and replace the piece of Cake which has been removed. (Regulo Setting No. 6)

QUEEN CAKES.

INGREDIENTS.—1 *packet Green's Sponge Mixture*, 2 ozs. *Flour*, 4 ozs. *Butter*, 2 Eggs, 2 *tablespoonsful Milk*, a good pinch of Salt.

METHOD.—Mix together the Sponge Mixture and Flour. Whisk the Eggs with the Salt and add the Milk. Cream the Butter and add by degrees first a little of the dry ingredients and

then some of the Eggs and Milk, until all is used up. Then beat to a smooth batter.

Grease well and flour about 18 Bun Tins and place a few Currants in each Tin. Put in the cake mixture and bake in a fairly hot oven from 10 to 15 minutes.

(Regulo Setting No. 6)

MINIATURE SWISS ROLLS.

INGREDIENTS.—1 *packet Green's Sponge Mixture*, 2 Eggs, a pinch of Salt, about 2 *tablespoonsful Jam*.

METHOD.—Follow the directions for making a Swiss Roll, but use two large Swiss Roll Tins, putting half the batter

into each Tin. Bake in a hot oven for 5 minutes. Turn out on to a sugared paper, spread quickly with hot Jam. Roll each one up separately, the long way of the Tin. When these are quite cold, cut each one into six or nine.

(Regulo Setting No. 7)

LUNCH CAKE.

INGREDIENTS.—1 packet *Green's Almond Sponge Mixture*, 4 ozs. *Flour*, 2 ozs. *Ground Almonds*, a pinch of *Salt*, 4 ozs. *Butter*, 3 ozs. *Currants*, 2 ozs. *Sultanas*, 2 ozs. *Mixed Peel* (finely sliced), 1 tablespoonful *Marmalade*, 2 Eggs, and 2 tablespoonsful *Milk*.

METHOD.—Mix together the *Sponge Mixture*, *Flour*, *Ground Almonds* and

Salt. Cream the *Butter* and add by degrees first a little of the dry ingredients and then some of the *Egg* and *Milk*, until all is used up. Add the *Marmalade* and the *Fruit* and beat all well together. Put into a well-greased *Cake Tin* and bake in a moderate oven for about 1½ hours.

(Regulo Setting No. 3)

SIMNEL CAKE.

INGREDIENTS.—1 packet *Green's Almond Sponge Mixture*, 6 ozs. *Flour*, 6 ozs. *Butter*, 8 ozs. *Currants*, 4 ozs. *Finely sliced Peel*, 3 Eggs, and a good pinch of *Salt*.

FOR THE ALMOND PASTE.—6 ozs. *Ground Almonds*, 9 ozs. *Castor Sugar*, 1 Egg.

METHOD.—Mix together the *Sponge Mixture*, *Flour* and *Salt*. Whisk the Eggs. Cream the *Butter* and add by degrees first a little of the dry ingredients and then some of the *Egg* until all is used up. Then add the *Fruit* and beat all well together. Put half the mixture into a well-greased and floured *Tin*, then a layer of *Almond Paste*, and

lastly, the remainder of the *Mixture*. Bake in a fairly slow oven for 1½ to 2 hours. If the top of the *Cake* when done is not very level, cut a thin piece off. Now brush the top of the *Cake* with a little beaten *Egg* or *Egg* and *Milk* and place the other portion of *Almond Paste* on the top. Brush over the *Almond Paste* with the *Egg* and put the *Cake* back into the oven until the *Almond Paste* is slightly browned.

To make the *Almond Paste*, knead thoroughly together the *Ground Almonds*, *Sugar* and *Egg*, divide into two equal portions, and roll each out to fit inside the *Cake Tin*.

(Regulo Setting No. 3)

ICED CREAM SANDWICH.

Ice a *Victoria Sandwich* (see page 4), with *Green's Fondant Icing* (*Chocolate*, *Strawberry*, or *Standard Flavour*) see page 21, having first filled it with

Whipped Cream or one of the delightful *Fondant Icing Fillings* which are described on page 22.

CHRISTMAS CAKE.

INGREDIENTS.—1 packet *Green's Sponge Mixture*, *Almond Flavour*, 3 ozs. *Plain Flour*, 6 ozs. *Butter*, ½ lb. *Currants*, ½ lb. *Sultanas*, 4 ozs. *Finely Cut Peel*, 2 ozs. *Finely Chopped Almonds*, ¼ Teaspoonful *Mixed Spice*, 3 fairly large Eggs, a good pinch of *Salt*.

METHOD.—Mix together the dry ingredients, whisk the Eggs with the *Salt*. Cream the *Butter* and add by degrees first a little of the dry ingredients and then some of the *Egg*

until all is used up. Beat to a smooth consistency, then add the *Fruit* and the *Chopped Almonds* and mix well.

Use a cake tin of about 7in. diameter, line well with *Paper* and *Grease* and *Flour* thoroughly. Put in the cake mixture, spread well to the sides of the tin and bake in a slow oven for about 3 hours.

Cover with *Almond Paste*, and *Ice* with *Royal Icing* (see pages 21 and 22).

(Regulo Setting No. 2)

ICED ALMOND BISCUITS.

INGREDIENTS.—1 packet *Green's Almond Sponge Mixture*, 4 ozs. *Flour*, 4 ozs. *Butter*, 1 Egg, 4 ozs. *Ground Almonds*, a little *Jam*, a few *Glacé Cherries*, and a pinch of *Salt*.

METHOD.—Mix together the *Sponge Mixture*, *Flour* and *Salt*, rub in the *Butter* and add the *Ground Almonds*. Mix to a stiff paste with the well-beaten *Egg* and roll out rather thin.

Stamp into rounds with a small cutter, and put on to a greased baking-sheet, keeping well separated. Bake in a moderate oven from 10 to 15 minutes. When cold spread half the number of *Biscuits* with *Jam* and place the others on top.

Ice the tops with *Green's Fondant Icing*, *Standard* or *Strawberry Flavour* (see page 21). (Regulo Setting No. 4)



MADELEINE CAKES

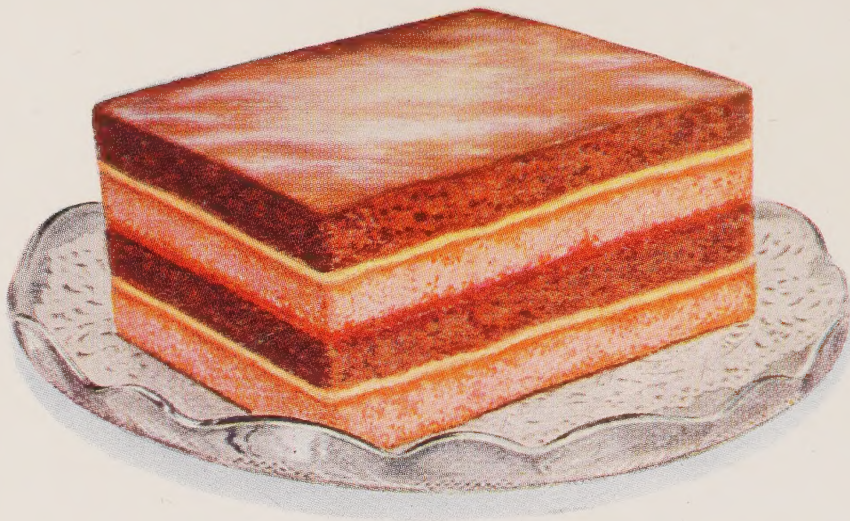
VICTORIA SANDWICH



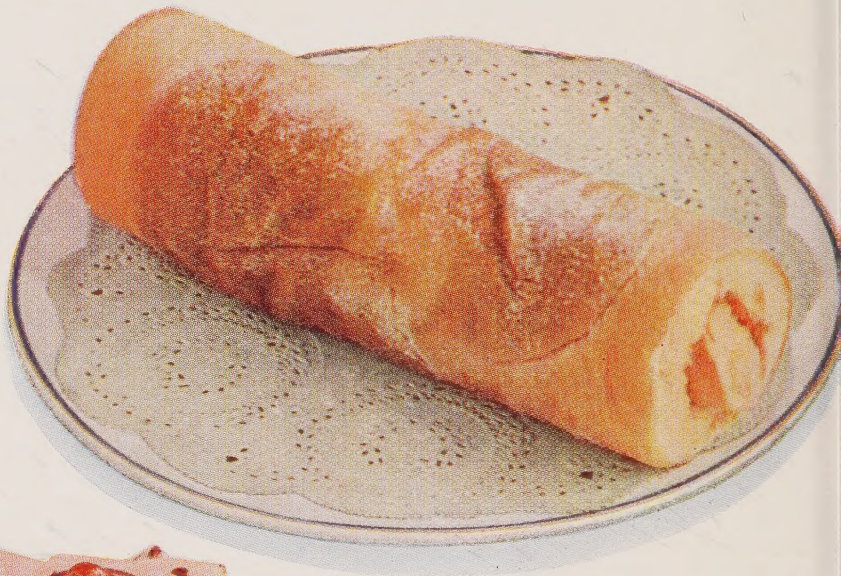
CHOCOLATE CREAM
FINGERS

SPONGE FLANLETS





LAYER CAKE



SWISS ROLL



GENOESE



VICTORIA CREAM BUNS

CREAM ALMOND CAKE.

INGREDIENTS.—1 packet *Green's Sponge Mixture*, 2 ozs. *Flour*, 2 Eggs, 3 ozs. *Butter*, 3 ozs. *Chopped Almonds*, 1 tablespoonful of *Milk*, and a pinch of *Salt*.

METHOD.—Mix together the *Sponge Mixture*, *Flour* and *Salt*. Whisk the Eggs and add the *Milk*. Cream the *Butter* and add by degrees first a little of the dry ingredients and then some of the Egg and *Milk* until all is used up. Add 1½ ozs. of the chopped *Almonds* and beat all well together. Put the batter into a *Green's Swiss*

Roll Tin, well greased and floured, and bake for about ten minutes in a fairly hot oven. When quite cold, cut into three equal pieces and place one above another with layers of *Whipped Cream* between. Cover the sides of the *Cake* with a very thin coating of *Apricot Jam*, and finally with the remainder of the *Chopped Almonds*, which first should be baked to a good brown. Ice top of *Cake* with *Green's Fondant Icing*, *Strawberry*, *Standard* or *Chocolate Flavour* (see page 21).

(Regulo Setting No. 6)

CHOCOLATE LOG CAKE.

INGREDIENTS.—1 packet *Green's Sponge Mixture*, 2 Eggs, 1 oz. *Butter*, a pinch of *Salt*.

METHOD.—Make a *Victoria Swiss Roll* in the usual way (see page 4), and allow to become quite cold.

Prepare some *Plain Filling* from *Green's Fondant Icing*, *Standard Flavour*, or some *Butter Cream* (see page 22). Cut the ends of the *Roll* slantwise and place one of the pieces (cut side downwards) on the top of the roll to resemble a small *Branch*.

Now brush the whole of the surface of the *Roll* with a thin coating of *Apricot Jam* as described on page 21.

The ends of the *Roll* and the small branch should then be spread with the *Plain Filling*.

Ice with *Green's Chocolate Fondant Icing* using two *Tablets* and warming with 1 oz. of *Butter* instead of the usual quantity of water. The *Fondant Icing* should be spread over the *Roll* and roughed up with a knife as it is setting to make it appear rugged. Leave it to set.

Use a little of the *Icing* to pipe rings on the ends of the log and on one side of the small branch, to give the appearance of cut wood.

EMPIRE CAKE.

INGREDIENTS.—1 packet *Green's Madeira Sponge Mixture*, 3 ozs. *Flour*, 4 ozs. *Butter*, 2 Eggs, 2 tablespoonsful *Milk*, 3 ozs. *Currants*, 3 ozs. *Sultanas*, 2 ozs. finely sliced *Peel*, 2 ozs. *Glacé Cherries*, 2 ozs. *Almonds*, a good pinch of *Salt*.

METHOD.—Mix together the *Sponge Mixture*, *Flour* and *Salt*. Whisk the Eggs and add the *Milk*. Cream the

Butter and add by degrees first a little of the dry ingredients, and then some of the Egg and *Milk*, until all is used up. Add the *Fruit* and beat all well together. Place the mixture in a well-greased and floured *Cake Tin*, smooth over the surface to make it flat and cover with the *Almonds*, which have previously been blanched and split. Bake in a moderate oven for 1½ hours. (Regulo Setting No. 3)

LEMON CAKE.

INGREDIENTS.—1 packet *Green's Lemon Sponge Mixture*, 3 ozs. *Flour*, 4 ozs. *Butter*, 2 Eggs, 2 tablespoonsful of *Milk*, the grated Rind of one *Lemon*, and a good pinch of *Salt*.

METHOD.—Mix together the *Sponge Mixture*, *Flour* and *Salt*. Whisk the Eggs and add the *Milk*. Cream the *Butter* and add by degrees, first a little of the dry ingredients, and then some of the Egg and *Milk*, until all is used up. Finally, add the grated *Lemon Rind* and beat all well together.

Put the batter into a well-greased and floured *Cake Tin* and bake in a moderate oven for about one hour.

Green's Fondant Icing (Standard), to which has been added a little *Lemon Rind* and one teaspoonful of *Lemon Juice*, is a delightful *Icing* for *Lemon Cake*. The quantity made from one *Tablet* is sufficient for the top of the *Cake*.

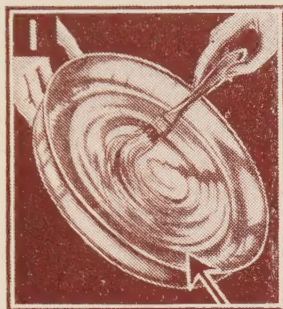
If the top of the *Cake* is not flat, cut it level when it is quite cold, and then proceed to spread the *Icing*.

(Regulo Setting No. 4)

How to make SPONGE FLANS from Green's 'FLANPACK' when using the 'Flanpack' Tin.

INGREDIENTS.—The small packet of Sponge Mixture forming part of Green's "Flanpack," 1 medium-sized Egg, $\frac{1}{2}$ oz. of Butter (Creamed).

METHOD.—Well grease the "Flanpack" Tin, preferably with Lard, using a brush (particularly on the rim where marked in illustration 1) and sprinkle with Flour. Break the Egg into a basin and whisk thoroughly with a small pinch of Salt. Add the Sponge Mixture by degrees, beating all to a smooth Batter, then mix in the Creamed Butter. Pour the Batter on to the centre raised portion of the Tin only, and spread very evenly with a fork (see illustration 2), so that it just commences to run over the edge.



It is unnecessary to spread at all in the outer channel of the Tin, as when placed in the Oven, the Batter will level itself. Bake in the centre of the Oven for about 10 minutes (see illustration 3, and Hints on Baking, Page 20). (**Regulo Setting No. 6**).

N.B.—The shelf of the Oven must be **QUITE LEVEL**, and it is also very important that the Flan is well baked.

Turn out on to a Cake Sieve or sugared Paper and allow to cool (see illustration 4).

Sprinkle the rim of the Flan with powdered Sugar if desired.



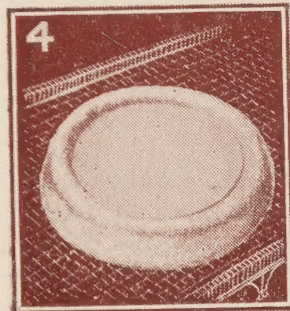
TO FILL THE FLAN.

Proceed as shewing in the Directions on the back of the packet, filling the Flan Case with the Jelly Filling (the Crystals are included in the packet) and Fresh or Canned Fruit. Serve with Whipped Cream if desired (see illustration 5).

(For "Flanpack" Tin, see inside back cover).

N.B.—A Packet of Green's Sponge Mixture, 2 Eggs and 1 oz. of Butter (Creamed) is sufficient to make two Sponge Flan Cases.

The method of preparation is the same, but of course, in this case half the resulting Batter (about four tablespoonsful) is required for each Flan. If two Tins are being used, and the Oven is small, place one Tin in the middle of the top shelf, and when it has been baking for about one minute place the other Tin on the shelf immediately under the first one, so that the top Tin acts as a browning sheet to the lower portion.



When Green's Sponge Mixture has been used in this way, a packet of Green's "Newstyle" Jelly (dissolved in sufficient hot water to make about three-quarters of a pint in all), with the addition of the selected Fruit, will fill two Cases.

IMPORTANT.—When filling a Flan, the Jelly should be quite cold and beginning to set. This will avoid soakage into the Sponge Case. (See Coloured Illustration on Page 30).

GROUND ALMOND CAKE.

INGREDIENTS.—1 packet *Green's Almond Sponge Mixture*, 3 ozs. *Flour*, 3 ozs. *Butter*, 3 ozs. *Ground Almonds*, 2 Eggs, half a teacupful of *Milk*, and a good pinch of *Salt*.

METHOD.—Mix together the *Sponge Mixture*, *Flour*, *Ground Almonds*, and *Salt*. Whisk the Eggs and add the

Milk. Cream the *Butter* and add by degrees first a little of the dry ingredients and then some of the Egg and *Milk* until all is used up. Put the mixture into a well-greased and floured *Cake Tin*, and bake in a moderate oven for about 1½ hours.

(Regulo Setting No. 4)

CHEESE CAKES.

INGREDIENTS.—1 packet *Green's Almond Sponge Mixture*, 2 Eggs, 2 ozs. *Butter*, 4 ozs. *Ground Almonds*, a pinch of *Salt*, some good *Pastry* and a little *Raspberry Jam*.

METHOD.—Whisk the Eggs with the *Salt*. Cream the *Butter*, and add by degrees first a little of the *Sponge Mixture* and then some of the Egg,

until all is used up. Add the *Ground Almonds* and beat all well together. Line two *Sandwich Tins* with *Pastry*, spread *Raspberry Jam* over the bottom and fill with the above mixture. Bake in a moderate oven from 15 to 20 minutes.

This recipe is also very nice made up in little *Patty Tins*.

(Regulo Setting No. 5)

COFFEE CAKE.

INGREDIENTS.—1 packet *Green's Sponge Mixture (Lemon or Madeira Flavour)*, 2 Eggs, some *Chopped Nuts*, a little *Apricot Jam*, 2 ozs. *Butter*, and a pinch of *Salt*.

FOR THE FILLING.—1 *Tablet of Green's Fondant Icing (Standard Flavour)*, 4 ozs. *Butter*, 1 small teaspoonful of *Coffee Essence* (see *General Method*, page 22).

METHOD.—Make the *Cake* as per directions for *Victoria Sandwich*, but

bake in a *Green's Swiss Roll Tin*. When quite cold, cut into three equal portions and place one above another with a layer of *Coffee Cream Filling* between each. Cover the sides of the *Cake* very thinly with warm *Apricot Jam* and sprinkle thickly with *Chopped Nuts*. Cover the top of the *Cake* with the rest of the *Coffee Cream Filling* and sprinkle with *Nuts*.

(Regulo Setting No. 6)

ORANGE CAKE (ICED)

INGREDIENTS.—1 packet *Green's Orange Sponge Mixture*, 3 ozs. *Flour*, 4 ozs. *Butter*, or *Butter and Lard mixed*, 2 Eggs, about 3 tablespoonsful of *Milk*, a little grated rind of *Orange*, and a pinch of *Salt*.

METHOD.—Mix together the *Sponge Mixture*, *Flour* and *Salt*. Cream the *Butter*, and add by degrees first the dry ingredients, and then the well-beaten Eggs and *Milk*. Mix in the finely-grated *Orange Rind*, and beat

all well together. Spread on to a flat, shallow tin (measurement about eight or nine inches in diameter, two inches deep), or a *Green's "Jinjaleena" Tin* (see inside back cover) which has been well greased, and bake in a slow oven for about three-quarters of an hour. When the *Cake* is quite cold, Ice with one *Tablet of Green's Fondant Icing*, using one teaspoonful of *Orange Juice* instead of the usual quantity of water.

(Regulo Setting No. 3)

MYSTERY BUNS.

INGREDIENTS.—1 packet *Green's Lemon Sponge Mixture*, 5 ozs. *Flour*, 4 ozs. *Butter* or *Butter and Lard mixed*, 1 Egg, about 2 tablespoonsful of *Milk*, a little *Jam*, and a pinch of *Salt*.

METHOD.—Rub the *Butter*, or *Butter and Lard*, well into the dry

ingredients, adding the beaten Egg and sufficient *Milk* to make a stiff paste. Roll into balls. Make a hole in the middle of each and put in a little *Jam*, close up, and bake in a brisk oven. This will make about 25 Buns.

(Regulo Setting No. 7)

LAYER CAKE.

INGREDIENTS.—1 packet of *Green's Layer Cake Mixture*, 2 Eggs, 2 ozs. *Butter* and a pinch of *Salt*.

METHOD.—Whisk one of the Eggs with a small pinch of *Salt*, and gradually add the packet of *Raspberry flavoured Mixture*, beating well to a smooth consistency. Add 1 oz. of *Butter*, which should be creamed, and again beat thoroughly. Well grease and flour an oblong Baking Tin, size approximately 10" x 7½", or better still, a *Green's "Junior" Roll Tin*, put in the *Mixture* and spread evenly. Bake on the top shelf of a fairly hot oven for about 8 to 10 minutes.

Prepare the *Chocolate Mixture* in an exactly similar manner

Turn out on to a *Cake Sieve* or *Sugared Paper* and leave to cool.

Cut each *Cake* into two equal portions, and sandwich the colours alternately, using *Whipped Cream* and/or *Jam* as a filling. Trim the edges and sprinkle with fine *Sugar*.

The *Layer Cake Mixture* can also be baked in *Green's Sponge Sandwich Tins* (one flavour in each Tin), and in this case the two halves should be sandwiched together with *Whipped Cream* and/or *Jam*.

(Regulo Setting No. 6)

A DELICIOUS SHORTBREAD.

INGREDIENTS.—1 packet *Green's Sponge Mixture (Plain)*, 8 ozs. *Plain Flour*, 8 ozs. *Butter*.

METHOD.—Mix together the dry ingredients and rub in the *Butter* until a dough is formed. Knead well, and roll out to fit a *Green's Sponge Roll Tin* or two *Green's Victoria Sandwich Tins* (see inside back cover).

Divide into about twenty-four pieces by scoring with a knife, and prick each portion with a fork. Bake in a slow oven for about three-quarters of an hour, then score again before removing from the Tin. After cooling, put into a Tin and keep air-tight.

(Regulo Setting No. 2)

WALNUT CAKE.

INGREDIENTS.—1 packet *Green's Sponge Mixture*, 3 ozs. *Flour*, 4 ozs. *Butter*, 2 Eggs, 3 tablespoonsful *Milk*, 2 ozs. *shelled Walnuts*, a pinch of *Salt*.

METHOD.—Mix together the *Sponge Mixture*, *Flour* and *Salt*. Whisk the Eggs and add the *Milk*. Cream the *Butter* and add by degrees first a little of the dry ingredients and then some of the Egg and *Milk* until all is used up.

Reserve 6 or 8 half *Walnuts* for decorating. Chop the rest rather coarsely and add to the *Batter*. Beat all well together. Put into a well-greased and floured *Cake Tin* and bake for about 1 hour in a fairly slow oven. When quite cold, ice the top with *Green's Fondant Icing*, *Standard Flavour* (see page 21), and decorate with the half *Walnuts*.

(Regulo Setting No. 4)

CHOCOLATE CREAM FINGERS.

INGREDIENTS.—1 packet *Green's Sponge Mixture (Lemon or Madeira Flavour)*, 2 Eggs, and a pinch of *Salt*, 2 ozs. *Butter*, *Whipped Cream*.

METHOD.—Mix the *Sponge Mixture* as per directions for *Victoria Sandwich*. Take 3 *Green's Sponge Finger Tins* (see inside back cover), grease the 36 sections with *Lard* and sprinkle with *Flour*, putting about one teaspoonful of batter into each. Spread slightly and bake in a hot oven for about 6

minutes. When quite cold, place two *Fingers* together with *Whipped Cream* between. Ice the tops with *Green's Fondant Icing*, *Chocolate Flavour*.

N.B.—If only one Tin sufficient to hold one dozen *Fingers* is available, it is of course necessary to bake in three separate batches.

The Tin should be cooled, re-greased and floured before each separate baking.

(Regulo Setting No. 7)

(See Coloured Illustration on page 11).

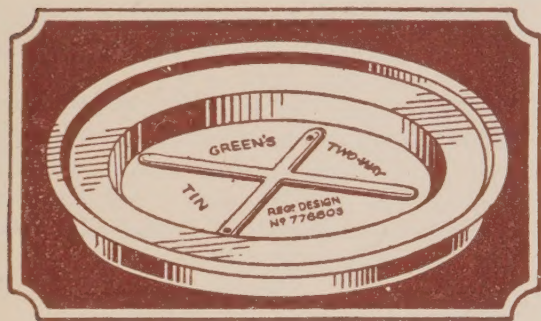
TWO SMALL SANDWICHES

from

One Packet of Green's Sponge Mixture.

INGREDIENTS.—1 packet Green's Sponge Mixture, 2 Eggs.

METHOD.—Well grease the inside of two Green's "Two-Way" Tins with Lard, sprinkle with Flour and place *rim upwards* inside two Green's Sandwich Tins. Whisk the Eggs thoroughly together in a basin and add a pinch of Salt, then add the Mixture gradually to the whisked Eggs and beat well with a Fork until the Batter is of the consistency of cream.



A "Two-Way" Tin placed rim upwards inside a Sandwich Tin

Put two tablespoonsful of Batter into each Tin and spread very evenly with a fork.

It will of course be realised that when using only two "Two-Way" Tins, the Tins must be allowed to cool and be cleaned, re-greased and floured after the first baking, before proceeding to use the remainder of the Batter for a second baking.

Bake in a fairly hot oven (about 400°F.) as near the top as possible, immediately under the browning shelf. (**Regulo Setting No. 6**).

Should the oven be small, making it impossible to put two Tins together on one shelf, place one Tin in the middle of the top shelf, and when it has been baking for about one minute, place the other Tin on the shelf immediately under the first one. In this method the top Tin will be found to act as a browning shelf to the lower portion.

The baking should take about eight to ten minutes.

Turn out at once on taking from the oven, on to a cake sieve or sugared paper. Do not put too much Sugar on the paper or the Sponge; an excess of uncooked Sugar is apt to spoil the flavour.

Allow the half Sandwiches to cool before spreading with Jam and placing together.

Quite naturally, if the oven is sufficiently large, four "Two-Way" Tins may be used at once in a similar manner, the Batter being divided equally and two tablespoonsful being put into each.

Victoria Sandwiches will be found still more delicious, and it is only necessary to add 1 to 2 ozs. Butter (creamed), which should be added to the Batter after the Mixture has been beaten with the Eggs, and proceed as before.

MADELEINE CAKES.

INGREDIENTS.—1 packet Green's Sponge Mixture, any Flavour as preferred, 2 Eggs, 2 ozs. Butter, and a good pinch of Salt.

METHOD.—Beat the two Eggs thoroughly together, to which add by degrees the Sponge Mixture and finally the Creamed Butter, mixing to a smooth batter. Put into 14 well-greased Castle Pudding Tins (see inside back cover), bake for about 10

or 15 minutes, after which turn out of Tins. When cold, coat the sides thinly with Jam, and cover with Desiccated Cocoanut. Ice the top of each Cake with Green's Fondant Icing, Chocolate, Strawberry, or Standard Flavour (see page 21), afterwards placing thereon a Glacé Cherry, Crystallised Violet, or Walnut, as preferred.

(Regulo Setting No. 5)

(See Coloured Illustration on page 11).

VICTORIA CREAM BUNS.

INGREDIENTS.—1 packet Green's Sponge Mixture, 2 Eggs, 2 ozs. Butter, a good pinch of Salt, about sixpenny-worth of Cream (whipped).

METHOD.—Whisk the Eggs well with the Salt and gradually add the Sponge Mixture, beating to a smooth batter. Add the Butter (creamed) and again mix well.

Grease well and flour 24 shallow Bun Tins, put in the mixture, spread

slightly, and bake for about 8 minutes in a moderately hot oven so that the Buns may rise with a level surface.

When cold, spread 12 of the Buns very sparingly with Raspberry Jam, add some Cream, and place another Bun on the top of each. Ice the tops with Green's Fondant Icing, Chocolate Flavour (see page 21).

(Regulo Setting No. 7)

(See Coloured Illustration on page 12).

MUSHROOM CAKE.

INGREDIENTS.—1 packet Green's Sponge Mixture, 2 Eggs, 2 ozs. Butter, a pinch of Salt.

METHOD.—Make a Victoria Sandwich in the usual way and fill with Jam or Cream.

Then prepare a small quantity of Marzipan, using 2 ozs. Ground Almonds, 1½ Tablets of Fondant Icing, Standard Flavour, and 1½ teaspoonsful of Water. Warm the Fondant Icing in the usual way with the water, then stir in the Ground Almonds.

Prepare the Sandwich so that one side is rounded like a Mushroom, leaving the other side flat. Then brush the whole of the rounded side with a thin

coating of Apricot Jam (see page 21). Roll out some of the Marzipan very thinly so as to completely cover this side of the Cake, taking care that it comes well over the edges.

Now hollow out the top flat side of the Sandwich and spread liberally with Plain Filling made from Green's Fondant Icing, Chocolate Flavour (see page 22). Ridges should be made in this with a knife from the centre to the outside of the Cake, to give the appearance of the underside of a Mushroom.

Shape the rest of the Marzipan into a stem about 3 inches long and 1 inch in diameter, and place in the centre of the Cake.

(Regulo Setting No. 6)

CHOCOLATE CAKE.

INGREDIENTS.—1 packet of Green's Chocolate Sponge Mixture, 4 to 6 ozs. Butter, 2 ozs. Plain Flour, 2 Eggs, about 2 tablespoonsful of Milk, a good pinch of Salt.

METHOD.—Mix together the Sponge Mixture and Flour. Whisk the Eggs with the Salt, cream the Butter and

add by degrees first a little of the dry ingredients and then some of the Egg and Milk, until all is used up. Beat well to a smooth consistency, then put into a well-greased and floured Cake Tin and bake in a moderate oven for about 1 hour.

(Regulo Setting No. 4)

GINGER CAKE.

Rub well into the contents of a large packet of Green's "Jinjaleena" (Ginger Cake Flour), $\frac{1}{4}$ lb. Butter, Beef Dripping or Lard. Then add one Egg (well beaten) a little less than a teacupful of Milk, and a pinch of Salt. Well grease a Green's "Jinjaleena" Tin or other Baking Tin, put in the mixture and spread evenly. Bake in a moderate oven until the Cake

becomes dark brown, which should take about three-quarters of an hour in the "Jinjaleena" or large Baking Tin, or 20-25 minutes in a shallow Tin such as Green's Roll Tin.

When using a small packet of Green's "Jinjaleena," follow the directions showing on the side of the packet.

(Regulo Setting No. 4)

PINEAPPLE SLICES.

INGREDIENTS.—1 packet of Green's *Sponge Mixture (Lemon or Madeira Flavour)*, 2 ozs. Butter, 2 Eggs, a good pinch of Salt, about sixpennyworth of Cream (whipped), 1 or 2 slices of tinned Pineapple.

METHOD.—Whisk the Eggs with the Salt and gradually add the *Sponge Mixture*, beating to a smooth batter. Lastly add the Butter (creamed). Spread the mixture evenly in a Green's *Sponge Roll Tin*, well greased and

floured, and bake in a fairly hot oven for from 8 to 10 minutes. When cold, cut into 2 equal portions.

Shred the Pineapple finely and drain off as much Syrup as possible. Mix gently with the Whipped Cream and spread the mixture over one half of the Cake, placing the other half on top. Cut into 6 square portions, and cut each of these across cornerwise. Sprinkle thickly with fine Sugar.

(Regulo Setting No. 6)

SCONES.

INGREDIENTS.—8 ozs. Plain Flour, (not Self-Raising), 2 heaped teaspoonsful of Green's "Raisene," a good pinch of Salt, 2 ozs. Sugar, 3 ozs. Butter or good Margarine, a few Sultanas or Currants, $\frac{1}{4}$ pint of Milk.

METHOD.—Thoroughly mix the dry ingredients, rub in the Butter, add the Sultanas. Mix all to a soft dough with

the Milk, divide the dough into four portions, roll each out to a round of about $\frac{3}{4}$ inch thickness. Partially cut each round into four, place on greased Baking Tin, and brush over with beaten Egg or Egg and Milk. Bake in a quick oven for about ten minutes.

(Regulo Setting No. 7)

COFFEE SPONGE.

INGREDIENTS.—1 packet of Green's *Sponge Mixture (Plain or Lemon Flavour)*, 2 Eggs, 2 ozs. Creamed Butter, 1 tablespoonful of Coffee Essence, a pinch of Salt.

FOR THE FILLING.—Half a Tablet of Green's *Fondant Icing, Standard Flavour*, half a teaspoonful of Coffee Essence, 2 ozs. Butter. (See General Method, page 22).

METHOD.—Whisk the Eggs with the Salt and gradually add the *Sponge Mixture*, beating all to a smooth batter, put in the Creamed Butter and finally stir in the Coffee Essence. Spread evenly in 2 Green's *Sandwich Tins* and bake in a fairly hot oven for about 10 to 15 minutes. When cool, spread with the Coffee Filling as above, and place the two halves together.

(Regulo Setting No. 6)

CHERRY TEA CAKES.

INGREDIENTS.—1 packet of Green's "Cherry Ripe" Tea Cake Mixture (Cherries and Baking Cups enclosed), 1 small Egg, 2 tablespoonsful Milk, a good pinch of Salt.

METHOD.—Cream the Butter and add by degrees first a little of the Mixture and then the Egg (which has been previously well-beaten in a separate basin with the Milk and Salt) until

used up. Beat all together to a creamy consistency and then cut up three of the Cherries and mix in with the Batter. Half fill the Baking Cups provided in the packet (these do not require greasing) place on a Tin, decorate each with a small piece of Cherry, and bake in a quick oven for 10 to 15 minutes. Do not remove the Cakes from the Cups after baking.

(Regulo Setting No. 6)

HINTS ON BAKING

Sponge Rolls, Sandwiches, Flans, &c.

GAS COOKER (with Regulo Setting).

SPONGE ROLLS, SPONGE SANDWICHES, ETC.

Set the Regulo at No. 6 for about 15 minutes before commencing to bake, to acquire a fairly hot oven.

The Roll should be baked at the top of the oven for 8 to 10 minutes.

The Sponge Sandwich should be baked at the top of the oven for 8 to 10 minutes.

SPONGE FLANS. Set the Regulo at No. 6 for 10 to 15 minutes before commencing to bake.

The Flan should be baked in the centre of the oven for about 10 minutes.

GAS COOKER (without Regulo Setting).

The Oven must be thoroughly hot before commencing to bake.

The Gas should be turned on full for about fifteen minutes and then when the Batter is ready, the Gas should be turned down to just under half, which means that the heat should be approximately 400°F. (Other directions as above).

ELECTRIC COOKER.

SPONGE ROLLS, SPONGE SANDWICHES, ETC.

Put the oven on "high" before commencing to bake, then turn to "low" when register shows 400/450 degrees heat.

The Roll should be baked at the top of the oven for 8 to 9 minutes.

The Sponge Sandwich should be baked at the top of the oven for 8 to 10 minutes.

SPONGE FLANS. Put the oven on "high," then turn to "low" when register shows 400 degrees heat. Bake in the centre of the oven for about 10 minutes.

Extra care should be taken when using a cooker with top and bottom heating to prevent the Sponges browning before they are properly cooked.

OIL COOKER.

SPONGE ROLLS, SPONGE SANDWICHES, ETC.

Light the stove 20/25 minutes before commencing to bake, to get a good hot oven. If the stove is fitted with a thermometer, turn to "low," when registering 400/450 degrees.

Use only the top shelf for Sponge Rolls, Sandwiches, etc., and bake for 8 to 10 minutes.

SPONGE FLANS. Light the stove 20 minutes before commencing to bake, and when the thermometer registers 400 degrees, turn to "low."

Bake on the top shelf for 10 minutes.

The lower portion of an oil cooker is seldom used for the baking of Sponge Cakes.

When making a Sandwich, let the two halves stand awhile until they become cool before spreading with jam.

TO USERS OF SMALL OVENS.

When using two Tins place one Tin in the middle of one shelf, and when it has been baking for about one minute, place the other Tin on the shelf immediately under the first one. By this method the top Tin will be found to act as a Browning Shelf to the lower portion.

NEW TINS AND HOW TO PREPARE THEM. VERY IMPORTANT.

Well grease with Lard, or some suitable Fat, sprinkle with Flour, and place in a hot oven for a few minutes. Leave to cool, then thoroughly cleanse.

Re-grease and Flour before using. It must be understood, that the TINS must always be greased and prepared, (as showing in Illustrations 1 and 2 on page 6) before using for a Sponge Sandwich, Swiss Roll or Flan.

ALWAYS SEE THAT THE GRID OR RUNNER OF THE OVEN IS LEVEL.
CLOSE THE OVEN DOOR GENTLY.

ICINGS AND FILLINGS.

How to get the Best Results with **GREEN'S FONDANT ICING.**

The Soft Icing for Cakes

Follow these Directions carefully.

(For Illustrations see Page 23).

PREPARATION OF THE CAKE.

The Cake should be allowed to cool. Then thinly coat the surface to be iced with smooth Apricot Jam or Marmalade (the Syrupy or Jelly part should be used), warmed if necessary. This prevents the moisture in the Fondant Icing from sinking into the Cake and will keep the Icing bright, glossy and soft for many days.

Apricot Jam or Marmalade is recommended for this purpose on account of the colour and consistency, but the syrupy part of any seedless Jam is suitable. Red Jams must only be used with the Chocolate Flavour however, as in the case of the other varieties the colour will shew through and spoil the appearance of the Icing.

The Cake is now ready for Icing.

METHOD OF USE.

Remove the Tablet from the foil wrapping. This should be done quickly as the Fondant will soften at once on exposure to the air. Break into small pieces, and place in a Saucepan adding a large teaspoonful of water. Then warm gently, stirring all the time, until the Icing is just sufficiently liquid to spread.

DO NOT OVERHEAT, or the Icing will become dull.

DO NOT move the Cake after it is finished until the Icing is quite set.

Each Tablet is sufficient to ice a Sponge Sandwich as made with Green's Sponge Mixture or any Cake of a similar size.

Fondant Icing is ideal for Genoese, Eclair, Sponge Fingers, etc.

ROYAL OR CHRISTMAS CAKE ICING.

Warm 1 Tablet of GREEN'S FONDANT ICING as usual with 1 teaspoonful of Water. Then whip the white of 1 small Egg to a stiff froth and beat in 4 ozs. Icing Sugar, finally stirring this mixture into the warmed Fondant Icing. This should be sufficient to completely cover a 1-lb. cake.

ALMOND PASTE OR MARZIPAN.

INGREDIENTS.—1 Tablet of GREEN'S FONDANT ICING (Standard Flavour), 1 teaspoonful Water
2 ozs. Ground Almonds.

METHOD.—Warm the Fondant Icing in the usual way with water, then stir in the Ground Almonds. When quite cool, knead thoroughly and roll out to the desired thickness. This should be sufficient to cover a 1-lb. cake.

ICINGS AND FILLINGS (*Continued*)

Green's FONDANT ICING as a Filling for Cakes

GENERAL METHOD.

Warm the Fondant Icing. Add any other ingredients suggested, and if necessary warm again to consistency desired. Mix well and spread immediately.

PLAIN FILLING.

$\frac{1}{2}$ Tablet FONDANT ICING, 2 ozs. Creamed Butter.

ORANGE FILLING.

1 Tablet FONDANT ICING (Standard), the grated rind of half an Orange, 1 Dessertspoonful of Orange Pulp and Juice, 1 Tablespoonful of Whipped Cream. (The cream should be added when the other ingredients are cold).

COCOANUT FILLING.

$\frac{1}{2}$ Tablet FONDANT ICING, $\frac{1}{2}$ Teaspoonful of Water, $\frac{1}{2}$ oz. Desiccated Cocoanut, 1 oz. Butter.

LEMON BUTTER FILLING.

$\frac{1}{2}$ Tablet FONDANT ICING (Standard), 2 ozs. Creamed Butter a little grated Lemon Rind and 1 Teaspoonful of Lemon Juice.

ALMOND FILLING.

1 Tablet FONDANT ICING (Standard), 2 ozs. Ground Almonds Yolk of one Egg.

N.B.—If only half a Tablet is used, the remainder should be carefully re-wrapped in the foil until required for use.

OTHER FILLINGS

BUTTER CREAM.

INGREDIENTS.—4 ozs. *Icing Sugar*, 2 ozs. *Butter*, *White of one Egg*.

METHOD.—Beat the Butter and Sugar together, then add the White of one Egg (well whisked) and stir thoroughly.

A Cream made according to these directions is generally considered preferable to Jam or Marmalade in a Chocolate Swiss Roll.

WATER ICING.

Mix the necessary amount of Icing Sugar with sufficient warm water to obtain a creamy consistency.

BANANA FILLING.

INGREDIENTS.—2 *Bananas*, a little *Strawberry Jam*.

METHOD.—Make a Victoria Sandwich as per directions on the packet of Green's Sponge Mixture. When quite cold, cover one half with thin slices of Banana and spread a thin layer of Jam on the other half. Then place the two pieces together and press slightly.

ALMOND PASTE.

INGREDIENTS.—6 ozs. *Ground Almonds*, 9 ozs. *Castor Sugar*, 1 *Egg*.

METHOD.—Knead the Ground Almonds, Sugar and Egg thoroughly together, and roll out to the required thickness.

How to ICE YOUR CAKES at HOME

WITH

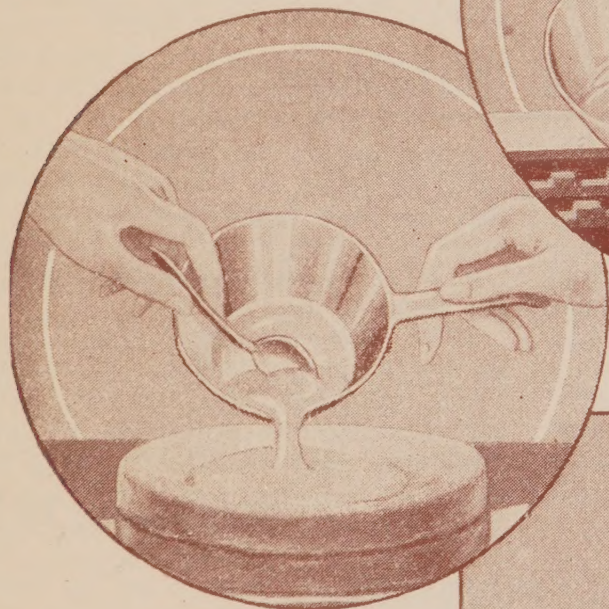
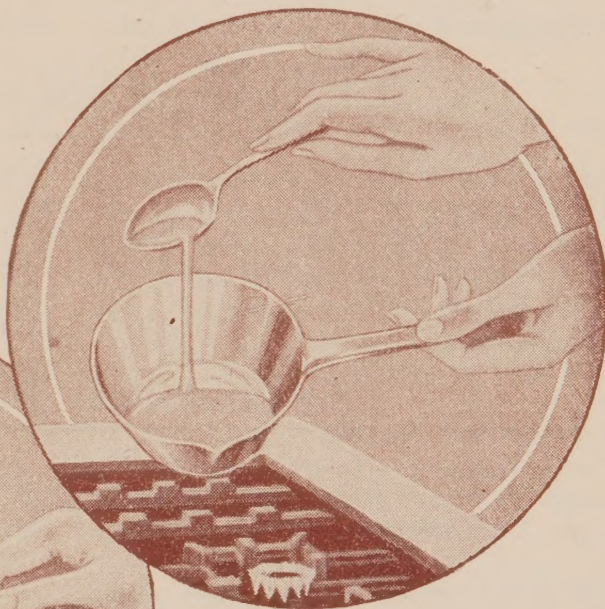
Green's Fondant Icing.

**A SOFT ICING
FOR CAKES**

in Three Flavours:
**CHOCOLATE, STANDARD.
STRAWBERRY.**



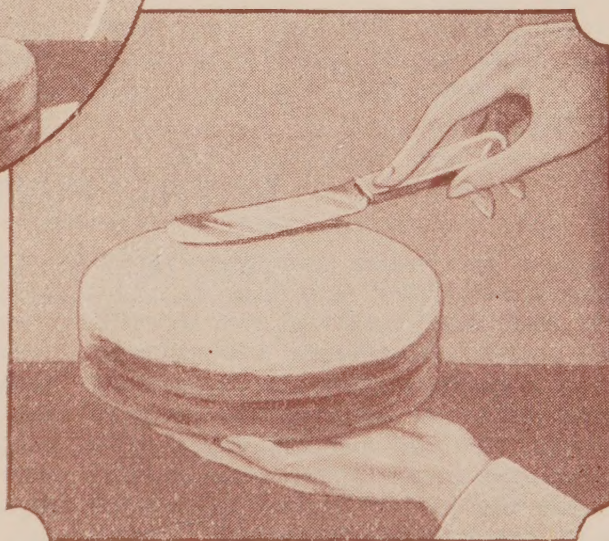
Remove the Fondant Icing from the foil wrapping; break into small pieces and place in a saucepan, then add a large teaspoonful of water. Warm gently, stirring all the time, until the Icing is just sufficiently liquid to spread.



When of a thin, creamy consistency, pour on to the cake and spread quickly with a knife.

DO NOT OVERHEAT or the Icing will lose its gloss.

In order to obtain the best results, the surface of the cake to be iced should be covered with a very thin coating of Apricot Jam. This causes the Icing to adhere and assists in keeping it bright, glossy and soft for many days.



GREEN'S FONDANT ICING is ideal for use with Green's Sponge Mixture.

PUDDINGS

General Method for Steamed Puddings.

Place the Batter in a well-greased basin, and cover over the top with a greased paper to prevent water getting in.

Put the mixture on to cook immed-

ately it is ready and be sure that the water is not allowed to cease boiling while the pudding is cooking.

A good pinch of salt should be used with every recipe.

KING'S PUDDING.

INGREDIENTS.—1 packet *Green's Almond Sponge Mixture*, 1 Egg, 2 ozs. Suet, 2 ozs. Breadcrumbs, 2 ozs. Flour, 2 or 3 tablespoonsful Treacle, a pinch of Salt, a little Milk.

METHOD.—Grease a basin well and put the Treacle at the bottom. Mix all the dry ingredients and add a well-beaten Egg and the Milk. Put into the prepared basin, cover with greased paper and steam for 2 hours.

CHOCOLATE PUDDINGS.

INGREDIENTS.—1 packet *Green's Sponge Mixture (Chocolate Flavour)*, 2 Eggs, 3 ozs. Butter, a pinch of Salt.

METHOD.—Whisk the Eggs well with the Salt and gradually add the Sponge Mixture, beating well. Add the creamed Butter and beat all to a smooth batter. Put into 14 well-greased Castle Pudding Tins (see inside back cover) and bake in a moderate oven for from 10 to 15 minutes.

Serve as hot as possible with hot Custard Sauce or Chocolate Custard prepared from *Green's Chocolate Mould* made according to the usual directions, but using $1\frac{1}{2}$ pints of Milk instead of the usual 1 pint.

It is important that this Dish is served as hot as possible, a little of the Plain or Chocolate Custard being served with the Puddings and the remainder separately in a sauce-boat.

(Regulo Setting No. 5)

ROYAL PUDDING.

Follow the usual directions for a Victoria Swiss Roll (see page 4), with these exceptions: When making the Roll, sprinkle the Sugar very lightly over the paper used for rolling—that is, use *only* just sufficient to prevent sticking; do not sprinkle Sugar over the Sponge after it has been rolled, and use the Jam or Marmalade inside the Roll *very sparingly indeed*.

Just before bringing to table, pour some hot Jam or Marmalade over the Roll, or serve in a sauce boat, to be used as desired.

This dish is particularly delicious if served with Cream.

If the Jam or Marmalade is used separately as a Sauce, this will allow any remaining portion of the Roll to be used afterwards as a Cake for tea; but whether or not the Jam or Marmalade is poured over the Roll, the remainder can be used for Trifle.

After the Jam or Marmalade has been poured over the Roll, garnish with Desiccated Cocoanut.

(Regulo Setting No. 6)

GINGER PUDDING.

Mix well the contents of one large packet of Green's "Jinjaleena," 4 ozs. Suet or Butter, 1 oz. Candied Lemon Peel, 1 Egg (well beaten), about $\frac{1}{2}$ pint of Milk and a pinch of Salt. Put into a buttered basin and steam for

about 4 hours. Serve with Green's Custard or sprinkle with Castor Sugar.

When using a small packet of Green's "Jinjaleena," follow the Directions showing on the side of the packet.

CASTLE PUDDINGS.

INGREDIENTS.—1 packet of Green's *Sponge Mixture*, 2 Eggs, 2 or 3 ozs. Butter, a good pinch of Salt.

METHOD.—Whisk the Eggs thoroughly together with the Salt, add the *Sponge Mixture* gradually and beat well to a smooth batter, then

add the creamed Butter and again beat well. Grease and Flour 14 Castle Pudding Tins, and put about a dessertspoonful of the Batter into each. Bake for about 10 minutes in a moderately hot oven. Serve immediately with Green's Custard or hot Jam. (Regulo Setting No. 5)

THATCHED HOUSE PUDDING.

INGREDIENTS.—1 packet Green's *Lemon Sponge Mixture*, 2 ozs. Flour, 3 ozs. Butter, 3 Eggs, 1 Lemon, 2 table-spoonfuls hot *Apricot Jam*, 1 oz. finely Chopped Almonds, a good pinch of Salt.

METHOD.—Mix together the *Sponge Mixture*, Flour and Salt. Cream the Butter and add by degrees, first a little of the dry ingredients and then some of the well-whisked Egg until all is

used up. Add the grated Lemon Rind and about a tablespoonful of the juice and beat all well together. Grease a Pie-dish with Butter, pour in the mixture and bake in a moderate oven for 20 to 30 minutes. When done, spread the hot Jam over the top and sprinkle with the Chopped Almonds which should previously be baked to a light brown.

(Regulo Setting No. 5)

SPONGE PUDDING.

(A Steamed Pudding with a delicious Lemon Flavour).

INGREDIENTS.—1 packet of Green's "Brytona" *Pudding Mixture*, 1oz. Butter or Margarine, 1 medium size Egg, 2 table-spoonfuls of Milk.

METHOD.—Empty the contents of the packet into a bowl, and rub in the Butter or Margarine. Whisk the Egg well with a pinch of Salt, and then add the Milk. Stir into the dry ingredients, and beat to a smooth consistency with a wooden spoon.

Well grease a basin (about $1\frac{1}{2}$ pint size), put in the Mixture, and cover

with a piece of greased paper. Tie down securely, and steam for one hour.

Serve plain, or with hot Jam, or a hot Custard Sauce made with Green's Custard Powder.

IMPORTANT.—It is essential that the water is boiling before commencing to steam the Pudding, and it must be kept boiling the whole time.

Be certain that the water does not get into the basin, and if more is required, add boiling water.

(See Coloured Illustration on page 29).

ORANGE PUDDING.

INGREDIENTS.—1 packet Green's *Orange Sponge Mixture*, 2 ozs. Flour, 3 ozs. Butter, 2 Eggs, the Juice and Grated Rind of 1 Orange, and a good pinch of Salt.

METHOD.—Mix together the *Sponge Mixture*, Flour and Salt. Cream the Butter and add by degrees, first a

little of the dry ingredients and then some of the well-whisked Eggs until all is used up. Gradually stir in the Rind and Juice of the Orange and beat all well together. Put the Mixture into a well greased 2-pint basin, cover over with greased paper and tie down. Steam for an hour and a half and serve with Green's Custard, hot.

A SUGGESTION.—Use Green's Custard as a Sauce with all Steamed Puddings. It is delicious!

SUET PUDDINGS.—To lighten plain Suet Puddings, use three heaped tea-spoonfuls of "Raisene" to each pound of Flour.

BELGIAN PUDDING.

INGREDIENTS.—1 packet *Green's Lemon Sponge Mixture*, $\frac{1}{4}$ lb. *Breadcrumbs*, $\frac{1}{4}$ lb. *Suet*, 2 ozs. *Flour*, 2 tablespoonsful *Marmalade*, 1 Egg, 1 Saltspoonful of *Salt*, 8 tablespoonsful of *Milk*.

METHOD.—Mix the *Sponge Mixture*,

Flour and *Breadcrumbs* together, finally adding the *Suet* (well chopped) and the *Marmalade*. Mix all together with the beaten Egg and *Milk*. Grease a quart basin, put in the mixture, cover over with greased paper, and steam for about two hours.

BANANA SPONGE PUDDING.

INGREDIENTS.—1 *Sponge Sandwich* from *Green's Sponge Mixture*, 1 pint *Custard* made from *Green's Custard Powder*, 3 *Bananas*, 2 tablespoonsful *Apricot Jam*, the whites of 2 Eggs.

METHOD.—Grease a Pie-dish with *Butter*, spread the *Jam* over the bottom and cover with sliced *Bananas*. Break

the *Sponge Cake* into small pieces and beat it into the *Custard*. Add the stiffly whipped Whites of Eggs and then pour the mixture over the *Bananas*. Bake in a moderate oven for about $\frac{1}{2}$ hour and sprinkle with *Castor Sugar* before serving.

(Regulo Setting No. 5)

HOT CHOCOLATE MOULD PUDDING.

INGREDIENTS.—1 packet of *Green's Chocolate Mould* or *Chocolate Blanc Mange*, $1\frac{1}{2}$ pints *Milk*.

METHOD.—Empty the contents of the packet of *Chocolate Mould* or *Chocolate Blanc Mange* into a basin, then out of a pint and a half of new *Milk* take 3 tablespoonsful (not more)

and mix with the powder to a smooth paste. Boil the remainder of the *Milk* and pour into the basin, return to Saucepan, and boil for at least four minutes.

Empty into a pie dish, and bake from ten to fifteen minutes.

Serve as hot as possible, and with *Cream* if desired. (Regulo Setting No. 5)

TWO "QUICK" PUDDINGS

(QUICKLY PREPARED BAKED PUDDINGS).

SEVILLE "QUICK" PUDDING.

INGREDIENTS.—1 packet of *Green's "Quick" Pudding Mixture*, 1 Egg, 1 oz. *Butter* (creamed), a good pinch of *Salt*, 1 dessertspoonful of *Marmalade*.

METHOD.—Thoroughly whisk the Egg, adding the *Salt*. Gradually add

(See Coloured Illustration on page 29).

the "Quick" Pudding Mixture, beating to a smooth batter. Mix in the Creamed *Butter* and the *Marmalade* then spread in a small well-buttered pie dish. Bake in a moderate oven for about 20 minutes.

(Regulo Setting No. 5)

SULTANA OR CURRANT "QUICK" PUDDING.

INGREDIENTS.—1 packet of *Green's "Quick" Pudding Mixture*, 1 Egg, 1 oz. *Butter* (creamed), a good pinch of *Salt*, 2 ozs. of *Sultanas* or *Currants* (soaked previously).

METHOD.—Thoroughly whisk the Egg, adding the *Salt*. Gradually add

the "Quick" Pudding Mixture, beat to a smooth batter, and mix in the Creamed *Butter*. Well grease a small pie dish and put in the *Sultanas* or *Currants* as evenly as possible. Spread the Batter over and bake in a moderately hot oven for about 20 minutes.

(Regulo Setting No. 5)

HOW TO OBTAIN THE BEST RESULTS

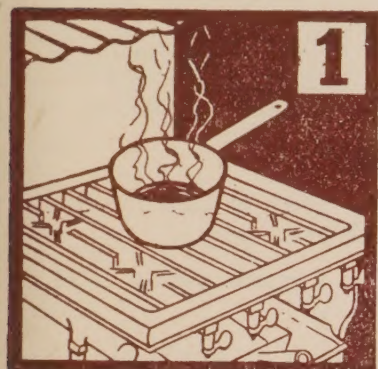
when making **GREEN'S**

CARMELLE (REGD.)

CARAMEL CREAM PUDDING

TO BE SERVED COLD.

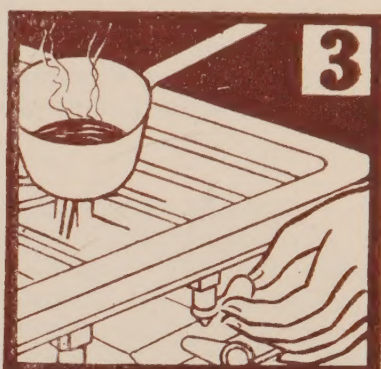
The Illustrations below show how to prepare the Caramelized Sugar for lining the mould.



1.—Boil 1 oz. Sugar (1 tablespoonful or 10 lumps) and 1 to 2 tablespoonsful of water very briskly in a small saucepan until the liquid begins to thicken.



2.—**DO NOT STIR AT ANY STAGE** in the preparation of the Caramelized Sugar.



3.—When the Sugar starts to thicken, **reduce heat a little** and allow to continue boiling gently until it turns a rich brown colour.



4.—Pour immediately but slowly into a heat-resisting one-pint mould (or individual moulds).



5.—Pour in such a way that the syrup is equally distributed on the lower sides and bottom of the receptacle used. This result will be obtained by turning the mould slowly round as shown above.



6.—Diagram showing how the Caramelized Sugar (dark portion) should appear in the mould in the form of clear brown toffee.

The mould thus treated is then ready to receive the Cream made in accordance with the instructions below.

(For details of Carmelle Moulds see Inside Back Cover.)

To make a ONE PINT Caramel Cream.

Empty the contents of a one pint packet of Green's 'Carmelle' into a basin, then out of a pint of new milk, take three tablespoonsful and mix with the powder to a smooth consistency (a wooden spoon should be used). Boil the remainder of the milk, and when **quite boiling** pour into the basin, stirring well; return to saucepan and allow to boil gently for 5 minutes (bubbling) stirring occasionally to prevent burning. *Do not expect the Caramel Cream to thicken at this stage.* Pour into the basin or mould previously lined with Caramelized Sugar (see above) and stand in a cool place for about 2½ hours until set. When ready, turn out in the usual way, and a sufficient quantity of Caramelized Sugar will flow from the mould, in the form of a free running syrup.

N.B.—If preferred, the one pint of Caramel Cream may be made in 6 small individual moulds, but in this case 2 ozs. of Sugar and 2 to 3 tablespoonsful of water must be used in order to prepare the necessary amount of Caramelized Sugar.

This Preparation does not contain Cream or Eggs, and NO EGGS ARE REQUIRED WHEN MAKING UP THE CARAMEL CREAM.

TRIFLES, JELLIES, etc.

How to ensure Success in "turning out" a GREEN'S "NEWSTYLE" JELLY.

To assist in turning out the Jelly so that it may keep its shape, the following method should be adopted.

Place the whole of the contents of the packet (that is the small Tablet and the Crystals) in a basin and pour on sufficient Hot Water (not

boiling) to make one pint in all. Stir until the Tablet and Crystals are completely dissolved.

Allow the Jelly to remain in the basin until it is cold and partly set, then spoon into a well-wetted mould, and stand in a cold place for setting.

MILK JELLY.

INGREDIENTS.—1 *packet Green's "Newstyle" Jelly*, $\frac{1}{2}$ *pint Milk* and *about* $\frac{1}{2}$ *pint of Water*.

METHOD.—Place the whole of the contents of the packet (that is the small Tablet and the Crystals) in a basin, pour on sufficient Hot Water (not boiling) to make $\frac{1}{2}$ pint in all, taking care to stir until the Jelly is thoroughly dissolved.

As soon as the Jelly is COLD, stir in the COLD Milk gradually.

Spoon into a wetted mould and leave until set.

In warm weather it is advisable to boil the Milk before using, but it must be allowed to become quite cool before adding to the cooled Jelly, otherwise it will curdle.

TWO-COLOURED JELLY.

Make a Raspberry, Strawberry or Vanilla Jelly in one basin, and stand aside to cool. Next make a Lemon, Orange or Pineapple Jelly in another basin, and stand that aside to cool. When the first Jelly made is quite cold and partly set (that is, when it has

considerably thickened), spoon into a well wetted quart mould (or two pint moulds—placing half in each). When the second Jelly has become cool and reached the thickened state, spoon this on to the top of the first Jelly. Leave to set.

JELLY SPONGE.

Make a Jelly in the usual way in a basin.

When the Jelly is quite cold and just beginning to set (in a syrupy state), add the White of one Egg (not whisked) and whisk all together thoroughly for about

10 minutes, or until it becomes quite frothy or spongy. (The most suitable utensil for this purpose is a Rotary Whisk as illustrated on the inside back cover).

Stand in a cool place until set. Cut out and serve.

FRUIT JELLY.

Make a pint Jelly in the usual way in a basin.

When quite cold and partly set, take a wetted mould and spoon in

the Jelly, placing the Fruit in whatever position desired.

Stand in a cool place until thoroughly set.

EGG AND MILK JELLY.

INGREDIENTS.—1 *Green's "Newstyle" Jelly*, 1 *well-beaten Egg*, *rather less than* $\frac{1}{2}$ -*pint of cold Milk*.

METHOD.—Place the whole of the contents of the packet (that is, the small Tablet and the Crystals) in a basin, pour on sufficient Hot Water to make half pint in all, taking care to stir until the Jelly is thoroughly dissolved.

As soon as it is cold, stir in the beaten Egg and sufficient Milk to make the whole quantity up to one pint. Spoon into a wetted mould and leave until set.

In warm weather it is advisable to boil the Milk before using, but it must be allowed to become quite cool before adding to the Jelly, otherwise it will curdle.



"BRYTONA"
PUDDING

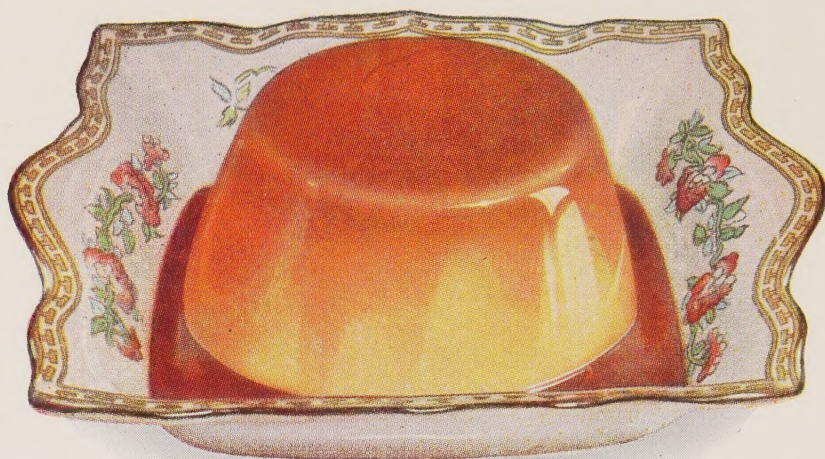
APPLE FRITTERS



"QUICK" PUDDING

GINGER PUDDING

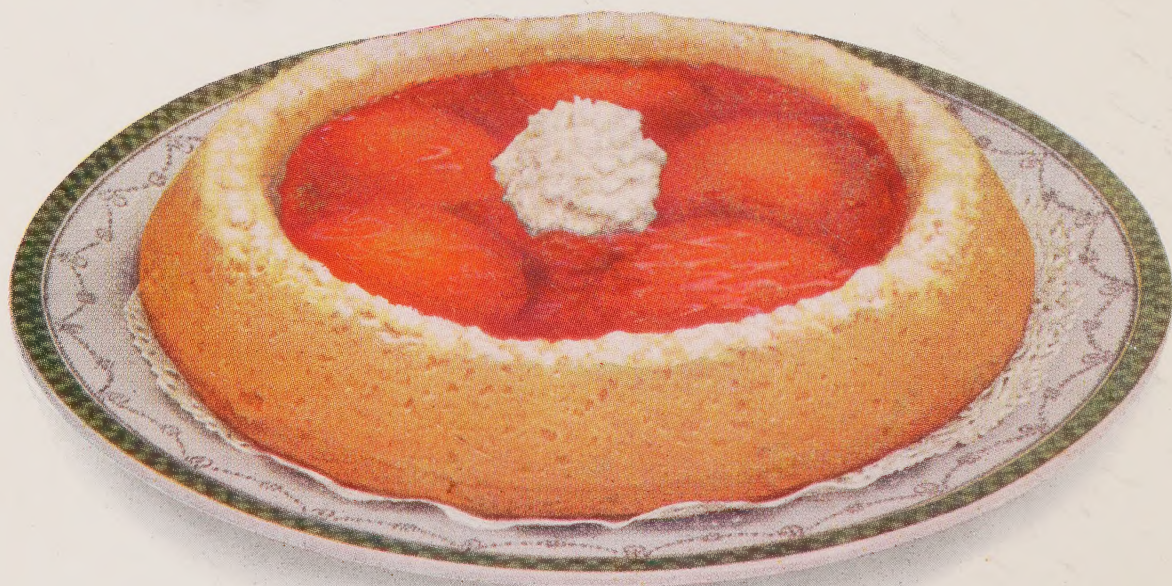




CARAMEL CREAM



CARNIVAL CREAM



SPONGE FLAN

CARNIVAL CREAM.

INGREDIENTS.—2 packets *Green's "Newstyle" Jelly, Strawberry Flavour*, $\frac{1}{2}$ pint Milk, $\frac{1}{4}$ pint Cream.

METHOD.—Dissolve the whole of the contents of 1 packet of Jelly (that is, the small Tablet and the Crystals) in sufficient Hot Water to make 1 pint in all. Stand aside to cool.

Dissolve the other packet of Jelly in sufficient Hot Water to make $\frac{1}{2}$ pint in all, and leave to cool. When cool,

(See Coloured Illustration on page 30).

stir in gradually $\frac{1}{2}$ pint of cold Milk. Whisk the Cream until fairly stiff, and then very slowly add the Milk Jelly to this, stirring thoroughly.

When both the clear Jelly and the Jelly Cream have thickened a little, put 3 or 4 tablespoonsful of clear Jelly into a well-wetted quart mould, gently add about half of the Jelly Cream, then the remainder of the clear Jelly and finally the other half of the Jelly Cream. Leave to set.

MOUSSE AU CITRON.

INGREDIENTS.—1 packet *Green's "Newstyle" Jelly, Lemon Flavour*, 1 pint of Milk, 2 Eggs, 3 or 4 tablespoonsful of Cream.

METHOD.—Bring the Milk to the boil and pour on to the Eggs which have been previously well whisked, stirring all the time. Return to the saucepan and stir over a gentle heat for a few minutes to thicken a little, being careful not to allow the mixture to boil.

Stand in a cool place until it is quite

cold, then stir in 3 tablespoonsful of Cream.

Next place the whole of the contents of the packet of Jelly (that is, the small Tablet and the Crystals) in a basin, pour on sufficient Hot Water (not boiling) to make $\frac{1}{2}$ pint in all, taking care to stir until the Jelly is thoroughly dissolved.

As soon as the Jelly is cold, stir gradually into the Egg Custard. Pour into a wetted quart mould and leave until set.

Turn out and serve with Cream.

ORANGE TRIFLE.

INGREDIENTS.—1 packet *Green's "Newstyle" Jelly, Orange Flavour*, 1 Juicy Orange, the White of 1 Egg, about half a Sponge Sandwich made from *Green's Sponge Mixture*, Six-pennyworth of Cream.

METHOD.—Cut up the half Sponge Sandwich and arrange in a glass dish or in about 6 Sundae Glasses.

Dissolve the Jelly in sufficient Hot Water to make one pint in all, and

when thoroughly dissolved, pour half into a pint basin and leave to cool. Add the Juice of the Orange to the other half pint of Jelly and pour over the Sponge Sandwich. When the basin of Jelly has cooled and begins to thicken, add the White of Egg (unwhisked) and whisk for five or six minutes to a Jelly Sponge (see Recipe on Page 28). Pour this over the Jelly and Sponge Sandwich, and when set cover with the Cream (unwhisked).

CHOCOLATE TRIFLE.

Make a Sponge Sandwich from *Green's Chocolate Sponge Mixture*, spread with Jam when cold, cut up, and place in a glass dish. Soak with

Sherry, and cover with a pint of *Green's Custard* or some Whipped Cream. Decorate with Blanched Almonds.

CHOCOLATE MOULD TRIFLE.

Make a Sponge Cake with *Green's Sponge Mixture*, and when cold, cut up and soak with Fruit Juice, Hot Milk or Sherry. Take a packet of *Green's Chocolate Mould (Chocolate Blanc Mange)* and make according to direc-

tions, but use $1\frac{1}{2}$ pints Milk. When this thick "*Chocolate Custard*" has cooled a little, pour on to the Sponge. Sprinkle with Desiccated Cocoanut and serve cold.

PEAR MOULD.

INGREDIENTS.—1 packet *Green's Sweetened Custard*, 1 pint Milk, 1 packet *Green's "Newstyle" Jelly*, *Orange Flavour*, 1 small Tin of Pears, a little *Whipped Cream* if desired.

METHOD.—Make the Custard as per directions on the packet. Place the whole of the contents of the "*Newstyle*" Jelly packet (that is, the small Tablet and the Crystals) in a basin, and pour on sufficient Hot Water (not boiling) to make $\frac{1}{2}$ pint in all, taking

care to stir until the Jelly is thoroughly dissolved.

When the Custard and Jelly have cooled a little, add the Custard gradually to the Jelly, stirring well all the time. Rinse a fairly flat-shaped quart mould with cold water, pour the mixture into it and leave to set. Turn out into a glass dish, stand the Pears up around the mould and pour the Syrup all over. If Cream is used, pile it on the top.

VALENCIA SPONGE.

INGREDIENTS.—1 packet *Green's Lemon, Almond or Madeira Sponge Mixture*, 2 Eggs, a few Almonds, a little Sherry, 1 pint *Green's Custard*, a good pinch of Salt.

METHOD.—Beat the Eggs thoroughly with Salt, add by degrees the Sponge Mixture. Put the batter into a well-

greased mould, and bake in a moderate oven for 30 minutes. When cold, place the Sponge in a glass dish and soak with Sherry, blanch and cut up the Almonds and decorate. Make a pint of *Green's Custard* and pour round the Sponge.

(Regulo Setting No 5)

SUSSEX JUNKET.

INGREDIENTS.—One *Green's Junket Tablet*, 1 pint of new or Pasteurised Milk, a little grated Nutmeg or Chocolate.

METHOD.—Place one *Green's Junket Tablet* in a teacup with a tablespoonful of cold water and allow to dissolve, breaking up and occasionally stirring with a spoon. (It is unnecessary to crush the dry tablet before dissolving).

Warm *very gently* one pint of new or Pasteurized Milk to just above blood heat (luke warm—98/109°F.) and then carefully stir in the tablet solution,

rinsing out the teacup with a little of the warm milk to make sure that the whole of the solution is used.

Transfer to a shallow dish or individual glasses and allow to remain undisturbed for about 15 minutes, when the Junket should be *firmly* set and ready to serve. Sprinkle lightly with grated Nutmeg or Chocolate.

N.B.—If a slightly sweetened Junket is desired, add one teaspoonful of sugar to the milk prior to the introduction of the tablet solution.

APRICOT BASKETS.

INGREDIENTS.—1 packet of *Green's "Flanpack,"* 1 fairly small Egg, $\frac{1}{2}$ oz. Butter, 8 half Apricots (Tinned), Angelica.

METHOD.—Follow the Directions given on Page 3 for making 8 "*Flanlets*" from one packet of *Green's "Flanpack."* Dissolve the packet of Jelly Filling Crystals in 8 or 9 tablespoonsful of hot water (not boiling), and when quite cold and

beginning to set, put into the "*Flanlets.*" Drain the Syrup from the Apricots and place one half in each "*Flanlet,*" cut side uppermost, and press slightly. Put a little Whipped Cream into each Apricot. Cut 8 strips of Angelica about four inches long and leave in warm water for a few minutes to make them pliable, then stick one into each of the "*Flanlets*" so as to form a handle.

(Regulo Setting No. 6)

CHARLOTTE RUSSE.

INGREDIENTS.—1 *packet Green's "Newstyle" Jelly, Strawberry Flavour*, $\frac{1}{2}$ *pint Cold Milk, about sixpennyworth of Cream, 12 or more Sponge Fingers as made from Green's Sponge Mixture.*

METHOD.—Dissolve the Jelly in sufficient Hot Water to make $\frac{1}{2}$ pint in all. When cool take about 2 table-spoonsful and put into a Charlotte Mould or a straight-sided basin. Arrange the Sponge Fingers to stand up round the side of the basin and to overlap slightly.

Add the $\frac{1}{2}$ pint of Cold Milk gradually

Sponge Jelly.

INGREDIENTS.—1 *packet Green's Sponge Mixture* 1 *packet Green's "Newstyle" Jelly (Raspberry or Strawberry Flavour)*, 2 Eggs.

METHOD.—Make a flat Sponge in a Roll Tin in the usual way, as per directions on the back of the packet of Green's Sponge Mixture. When it is quite cold, or perhaps has been made a day or so, take a packet of Green's

to the remainder of the cool Jelly, stirring all the time.

Whisk the Cream until fairly stiff, and then slowly stir the Milk Jelly into it.

When the Jelly Cream has thickened a little, spoon into the mould or basin, taking care not to disarrange the Sponge Fingers. Leave to set.

If necessary, cut the Fingers down to the level of the mould before serving.

In warm weather it is advisable to boil the Milk before using, but it must be allowed to get quite cold before adding to the cooled Jelly, otherwise it will curdle.

"Newstyle" Jelly (Raspberry or Strawberry Flavour) and make it in the usual way, but use one and a quarter pints of water to the packet. Allow to cool. Place the Sponge or a portion of it in a glass dish, and pour the Jelly over. Leave to set.

A little Whipped Cream placed on the Sponge Jelly, just before serving, is an improvement to this dish.

(Regulo Setting No. 6)

PINEAPPLE TRIFLE.

INGREDIENTS.—1 *packet of Green's Sponge Mixture*, 2 Eggs, 1 *packet Green's "Newstyle" Jelly (Pineapple Flavour)*, 1 *small tin Pineapple Chunks*, 1 *pint Custard made from Green's Custard Powder*, a few *Blanched Almonds*.

METHOD.—Make a flat Sponge Cake in a Swiss Roll Tin in the usual way, as per directions on the back of the packet of Green's Sponge Mixture. When quite cold spread one half with Jam and place the other on top. Cut

into small squares and place in a deep glass dish, adding some of the Pineapple Chunks.

Dissolve the Jelly in half a pint of hot water and then add sufficient Syrup from the Pineapple to make the quantity up to one pint. Pour this over the Sponge Cake, etc., and when set, cover with the Custard which has been allowed to cool. Decorate with Blanched Almonds and the remainder of the Pineapple Chunks.

(Regulo Setting No. 6)

BLANCMANGE OF TWO COLOURS.

(USE TWO ONE-PINT MOULDS)

Take one packet of Green's Chocolate Blancmange Powder and make as per directions on the back of the packet. Pour half the Blancmange into one mould and half into the other, so as to half fill each mould.

Then take a packet of Green's Almond Blancmange, follow the directions on back of the packet, and fill up the remaining half of each mould.

PLEASE NOTE.—After having placed the Chocolate into the two moulds that is, half the quantity in each,

by the time the Almond Blancmange is made (and boiled) the Chocolate is ready to take the Almond. Do not let either become cool.

For three-coloured Blancmanges, take three moulds and three packets and follow rule as above.

Green's Raspberry and Lemon Blancmange make an exceptionally nice combination. Other good combinations are: Chocolate and Almond, Strawberry and Lemon, and Chocolate and Vanilla, also Chocolate and Orange.

GREEN'S FRITTER MIXTURE

This is a most useful article for the making of Fritters, Pancakes and Yorkshire Puddings. No Eggs required.

APPLE FRITTERS.

(Sufficient for 5 or 6 persons).

INGREDIENTS.—1 packet of Green's Fritter Mixture, 2 or 3 large Cooking Apples, an ordinary (not large) breakfastcupful or 14 tablespoonsful of Milk, a pinch of Salt, Fat for frying—Lard is preferable.

METHOD.—Peel and core the Apples and cut into rings of about an eighth of an inch in thickness. Sprinkle well with Sugar and leave for about half an hour.

Put the Fritter Mixture into a bowl, adding a good pinch of Salt. Make a well in the centre and gradually stir in the milk with a wooden spoon, finally beating the whole quantity to a smooth consistency.

Cover each apple ring with the batter, and fry rather slowly in the fairly deep fat, which must be boiling. Turn out on to a sieve to drain, sprinkle with Castor Sugar.

(See Coloured Illustration on page 29).

BANANA FRITTERS.

(Sufficient for 5 or 6 persons).

INGREDIENTS.—1 packet of Green's Fritter Mixture, six Bananas, an ordinary (not large) breakfastcupful or 14 tablespoonsful of Milk, a pinch of Salt, Fat for frying—Lard is preferable.

METHOD.—Prepare the batter in the

same way as for Apple Fritters. Cut each Banana into two, lengthways, cover with the batter, and fry in fairly deep fat, which must be boiling. Turn out on to a sieve to drain, sprinkle with Castor Sugar.

YORKSHIRE PUDDING.

INGREDIENTS.—1 packet Green's Fritter Mixture, $\frac{1}{2}$ pint of Milk, a good pinch of Salt.

METHOD.—Take a baking tin measuring about $9\frac{1}{2}$ " x $7\frac{1}{2}$ " and grease with a thick layer of Beef or Mutton Dripping (Beef preferred). Place in the oven until the fat reaches boiling point.

Put the Fritter Mixture into a Bowl, adding a good pinch of Salt. Make a well in the centre and gradually stir in the Milk with a wooden spoon, finally beating the whole quantity to a smooth consistency.

Pour into the hot tin and bake in a hot oven for about 20 minutes.

(Regulo Setting No. 7)

POTATO FRITTERS.

(Sufficient for 5 or 6 persons).

INGREDIENTS.—1 packet of Green's Fritter Mixture, 5 or 6 medium-sized Potatoes, half pint of Milk, a good pinch of Salt, Fat for frying—Beef Dripping preferred.

METHOD.—Peel the Potatoes and slice rather thinly. Wash in cold water

and dry thoroughly. Prepare the batter in the same way as for Yorkshire Pudding, cover each slice of Potato with the mixture and fry rather slowly in fairly deep fat, which must be boiling. Turn out on to a sieve to drain.

PANCAKES.

INGREDIENTS.—1 packet Green's Fritter Mixture, $\frac{3}{4}$ pint of Milk, a good pinch of Salt.

METHOD.—Adopt the same method

exactly as with Apple Fritters for preparing the batter, but using $\frac{3}{4}$ pint of Milk. Fry the Batter in Lard in the ordinary way in a small Frying Pan.

SAVOURY RECIPES

A Few Appetising Savouries for LUNCH, DINNER or SUPPER.

MEAT CROQUETTES.

INGREDIENTS.— $\frac{1}{2}$ lb. cold minced Meat, 1 lb. mashed Potatoes, 1 teaspoonful chopped Parsley, 1 saltspoonful Pepper, $\frac{1}{2}$ teaspoonful Salt, 2 table-spoonful Green's Tomato Sauce, 1 Egg (fairly large), 5 ozs. Breadcrumbs, (Reserve 2 ozs. of the Breadcrumbs and

a little of the well-beaten Egg for covering the Croquettes).

METHOD.—Mix the ingredients well together, then add the beaten Egg last of all. Form into about ten Croquettes, cover each with Egg and Breadcrumbs, and fry in boiling Fat.

PICNIC SANDWICHES.

Thin Cheese Sandwiches spread with Green's Tomato or Chutney Sauce are delicious.

HARICOT BEANS IN GREEN'S TOMATO SAUCE.

INGREDIENTS.—1 pint of Haricot or Butter Beans, 3 pints of Water, 2 ozs. Butter, 6 table-spoonful Green's Tomato Sauce, 1 teaspoonful Salt, $\frac{1}{2}$ saltspoonful Pepper, 1 oz. Flour.

METHOD.—Cover the Beans with boiling water and leave to soak for about twelve hours. Put into a casserole and cover with 3 pints of

Boiling Water, adding the Butter, Salt and Pepper. Cook for about three hours in a moderate oven.

Mix the Flour with a little water to a thin paste and stir into the Beans, add the Tomato Sauce and mix all well together. Continue cooking for another hour.

(Regulo Setting No. 1)

LUNCH OR SUPPER DISH.

INGREDIENTS.— $\frac{1}{2}$ lb. Spaghetti, 1 small Onion, 3 ozs. grated Cheese, $\frac{1}{2}$ lb. lean Ham (minced), $\frac{1}{2}$ teaspoonful Salt, 4 table-spoonful Green's Tomato Sauce, 1 saltspoonful Pepper.

METHOD.—Slice the Onion finely into a quart of cold water, add the Salt, and bring to the boil. Break the Spaghetti into this, and boil gently for about half an hour. Drain off some of the moisture, add the Cheese, the

Pepper, and 2 table-spoonful of the Tomato Sauce. Butter a Pie-dish and put in half of the minced Ham. Spread over this one table-spoonful of Tomato Sauce, and then half the quantity of the Spaghetti. Repeat this, using up the remainder of the ingredients. Put some small knobs of Butter on the top, and bake in a moderate oven for about half an hour.

(Regulo Setting No. 5)

MELTED BUTTER (TOMATO).

INGREDIENTS.— $\frac{1}{2}$ pint Milk, 1 table-spoonful Plain Flour, 1 oz. Butter, 1 table-spoonful Green's Tomato Sauce, a pinch of Salt.

METHOD.—Melt the Butter in a

saucepan. Stir in the Flour and Salt, and gradually add the Milk. Bring all gently to the boil, then add the Tomato Sauce. Simmer gently for two or three minutes.

CURRIED EGGS.

(Vegetarian Dish).

INGREDIENTS.—4 Eggs, 1 small Onion, 1 heaped teaspoonful Curry Powder, 1 dessertspoonful Green's Chutney Sauce, $1\frac{1}{2}$ ozs. Butter, 1 oz. Flour, 1 Green's Beefin dissolved in half a pint of Boiling Water, 3 ozs. Rice (boiled), a good pinch of Salt.

METHOD.—Boil the Eggs hard, shell and cut each into four. Peel and chop the Onion and fry in the Butter ; when

brown sprinkle the Curry Powder over and fry again. Stir in the Flour and gradually add the Beefin, stirring all the time. Add a good pinch of Salt and boil all together for ten minutes. Add the Chutney Sauce and the Eggs and let all be thoroughly heated. Make a wall of Rice around a hot dish, pile the Eggs in the centre, and pour the Curry Mixture over them.

SPAGHETTI OR MACARONI CHEESE.

INGREDIENTS.—4 ozs. Spaghetti or Macaroni, 2 ozs. Grated Cheese, 1 oz. Butter, 1 tablespoonful Green's Tomato Sauce, a level teaspoonful of Salt, Pepper to taste.

METHOD.—Break up the Spaghetti or Macaroni and put into a saucepan of Boiling Water (about a quart), to which the Salt has been added. Boil gently for about half an hour, or until tender,

stirring occasionally. Drain off the Water, then add to the Spaghetti or Macaroni the Grated Cheese, the Tomato Sauce and Pepper to taste. Mix all well together. Grease a small Pie-dish with Butter, put in the mixture and place two or three small pieces of Butter on top. Bake in a moderate oven for about half an hour.

(Regulo Setting No. 5)

HERRINGS IN GREEN'S TOMATO SAUCE.

INGREDIENTS.—4 Herrings (boned), 4 tablespoonsful Green's Tomato Sauce, $\frac{1}{2}$ pint Vinegar, a good pinch of Pepper.

METHOD.—Prepare the Herrings, and place in a Pie-dish. Stir the

Tomato Sauce into the Vinegar and add the Pepper. Pour over the Herrings and cook in a slow oven for about an hour. Serve cold.

(Regulo Setting No. 3)

SAVOURY RICE ON TOAST.

INGREDIENTS.—3 ozs. Rice, $1\frac{1}{2}$ ozs. Butter, 2 tablespoonsful Green's Tomato Sauce, 2 tablespoonsful Green's Chutney Sauce, 1 Green's Beefin, 4 ozs. grated Cheese, 1 saltspoonful Salt, Pepper to taste, Buttered Toast.

METHOD.—Put the Rice and the

Beefin into about $\frac{3}{4}$ pint of Boiling Water, and boil until all the water is absorbed. Add the Butter, Tomato Sauce, Chutney Sauce, Salt and Pepper. Mix all well together and make thoroughly hot. Spread thickly on rounds of hot Buttered Toast.

SAVOURY TOAST.

INGREDIENTS.—Buttered Toast, Cheese, Green's Chutney Sauce.

METHOD.—Slice the Cheese on to the Buttered Toast, and cook under the

grill until the Cheese is melted and slightly browned. Spread with Chutney Sauce, cut into fingers, and serve hot.

POACHED EGGS WITH GREEN'S CHUTNEY SAUCE.

INGREDIENTS.—Toast, 3 Eggs, 1 oz. Butter, $\frac{1}{2}$ teaspoonful chopped Parsley, 2 teaspoonsful Green's Chutney Sauce, Pepper and Salt to taste.

METHOD.—Poach the eggs and place on rounds of hot Buttered Toast. Put

the Butter into a saucepan and melt over a gentle heat, add the Chopped Parsley, Chutney Sauce, Pepper and Salt. Mix all together, and while hot pour the mixture over the Poached Eggs.

SAVOURY EGGS.

INGREDIENTS.—1 *tablespoonful* Milk, 1 oz. *Butter*, 1 *saltspoonful* Salt, 2 Eggs, 1 oz. *Grated Cheese*, 1 *tablespoonful* *Green's Chutney Sauce*, a good pinch of *Pepper*, a pinch of dry *Mustard*, *Buttered Toast*.

METHOD.—Melt the *Butter* in a saucepan, together with the *Milk*, *Pepper*, *Salt* and *Mustard*. Stir in two beaten Eggs, then add the *Grated Cheese* and *Chutney Sauce*. Make very hot, and serve on *Buttered Toast*.

SARDINES AND GREEN'S TOMATO SAUCE ON TOAST.

INGREDIENTS.—1 *tin* of *Sardines*, *Pepper*, hot *Buttered Toast*, *Green's Tomato Sauce*.

METHOD.—Spread some hot *Buttered Toast* with *Tomato Sauce* and cut into

fingers. Sprinkle some *Pepper* on the *Sardines* and lay one on each finger of toast. Spread each with *Tomato Sauce*, and put under the grill to heat.

TOMATO SAUSAGE.

INGREDIENTS.—1 *lb.* lean *Beef*, $\frac{1}{2}$ *lb.* fat *Bacon* or *Pork*, 2 *teacupful* of *Breadcrumbs*, 2 *tablespoonful* *Green's Tomato Sauce*, 1 *Green's Beefin* dissolved in half a *teacupful* of boiling water, 1 *Egg*, 1 *saltspoonful* Salt, a good pinch of *Pepper*, a very little *Sage* finely chopped.

METHOD.—Mince the *Beef* and *Bacon*

or *Pork* finely, add the *Breadcrumbs*, *Tomato Sauce*, *Pepper*, *Salt* and *Sage*, and mix in the *Beefin*. Bind all together with the *Egg*, which should be well beaten, form into a roll, tie in a floured cloth, and boil for $2\frac{1}{2}$ hours. Turn out and cover with *Raspings*, garnish with *Parsley* and serve either hot or cold.

RISSOLES.

INGREDIENTS.—1 *lb.* cold minced *Meat*, 2 ozs. cold minced *Ham*, 3 ozs. *Flour*, 3 ozs. *Breadcrumbs*, 1 *Egg*, 1 *tablespoonful* *Green's Chutney Sauce*, $\frac{1}{2}$ *teaspoonful* Salt, 1 *saltspoonful* *Pepper*.

METHOD.—Mix together all the

ingredients with the exception of the *Egg*, which should be whisked and then added. Form into about 10 pyramids, cover each with *Egg* and *Breadcrumbs*, and fry in fairly deep boiling fat.

FISH CAKES.

INGREDIENTS.— $\frac{1}{2}$ *lb.* *Fish* (already cooked), 2 ozs. *Breadcrumbs*, $\frac{1}{4}$ *lb.* *Mashed Potatoes*, 1 *teaspoonful* chopped *Parsley*, 1 *tablespoonful* *Green's Chutney Sauce*, 1 *Egg*, 1 *saltspoonful* Salt, *Pepper* to taste, a little *Lard* for frying.

METHOD.—Remove bones from the *Fish*, and add the *Breadcrumbs*, *mashed*

Potatoes and *Parsley*. Whisk the *Egg* and add to the other ingredients with the *Chutney Sauce*. Then add the *Salt* and *Pepper*, knead all well together, and form into about six round *Cakes*. Moisten each with a little beaten *Egg*, cover with *Breadcrumbs*, and fry in boiling *Fat*.

WELSH RAREBIT WITH GREEN'S CHUTNEY SAUCE.

INGREDIENTS.—1 level *tablespoonful* *Flour*, $\frac{1}{2}$ oz. *Butter*, 4 ozs. *grated Cheese*, 1 *tablespoonful* *Green's Chutney Sauce*, 1 *saltspoonful* Salt, a good pinch of *Pepper*.

METHOD.—Melt the *Butter* in a

saucepan over a gentle heat, add the *Flour* and mix well. Stir in the *grated Cheese*, *Salt* and *Pepper*, finally adding the *Chutney Sauce*. Spread on hot *Buttered Toast* and serve hot.

FISH PIE.

INGREDIENTS.— $\frac{1}{2}$ *lb.* cooked *Fish*, $\frac{1}{2}$ *lb.* *mashed Potatoes*, 1 *Egg*, 1 *tablespoonful* *Green's Tomato Sauce*, $\frac{1}{2}$ *teaspoonful* Salt, a good pinch of *Pepper*.

METHOD.—Mix all well together, and put into a *buttered Pie-dish*. Place some small knobs of *Butter* on the top, and bake in a quick oven for 20 minutes. (Regulo Setting No. 7)

HOW TO MAKE *Delicious Aspic Delicacies* from Green's "ASPICURE" (Aspic Jelly).

Each Carton of "ASPICURE" contains 2 half-pint packets.

TO MAKE ONE PINT OF ASPIC JELLY.—Empty the contents of both packets into a basin, and dissolve with sufficient hot water (not boiling) to make one pint in all. *If a smaller quantity is required, use one packet only,*



together with sufficient hot water to make $\frac{1}{2}$ pint. Leave to cool, and use as detailed in the following directions.

GENERAL METHOD OF USE.—Allow the Jelly to become cold and partly set, then spoon into a well-wetted Mould (or individual Moulds), at the same time arranging the required filling in any position desired.

ASPIC JELLY suggests a number of inexpensive and appetising fillings and the following can be particularly recommended :—

The remaining portions of
COLD WHITE MEATS, LAMB, POULTRY or GAME—HARD BOILED EGGS—TOMATOES—PRAWNS—COLD VEGETABLES and SALADS
in VARIETY.

Whenever possible, these fillings should be diced, or cut quite small.

"ASPICURE" is best served in individual portions, but one-pint or half-pint Moulds may also be used very effectively.

FOR GARNISHING AND DECORATING PURPOSES.—Dissolve the "Aspicure" according to the directions, and leave until quite set. Chop finely and garnish any Dish of cold Meat or Salad.

TO MAKE A ONE PINT GALANTINE.—Dissolve both packets of "Aspicure" in the usual way, and leave to cool. Mince or cut very small 6 to 12 ozs. of any cold cooked Meat, and stir into the cooled Jelly. Spoon all into a wetted mould and leave to set.

AS A GLAZE.—Dissolve the "Aspicure" in *half* the usual quantity of water. When cool, brush thickly over the article to be glazed, then leave to set.

INDEX



SECTION I.

Cakes, Buns, Biscuits.

	PAGE
Buns, General Method for making	4
Cakes, General Method for making	4
Cheese Cakes	15
Cherry Tea Cakes	19
Chocolate Cream Biscuits	5
Chocolate Cake	18
Chocolate Cream Fingers.. .. .	16
Chocolate Log Cake	13
Chocolate Swiss Roll	4
Christmas Cake	10
Cocoanut Cake	8
Coffee Cake	15
Coffee Sponge	19
Cream Almond Cake	13
Empire Cake	13
Flanlets, How to make Eight from Green's "Flanpack"	3
Fruit Buns	4
Genoese	8
Ginger Cake	19
Ground Almond Cake	15
How to Make Two Small Sand- wiches from Green's Sponge Mixture	17
Iced Almond Biscuits	10
Iced Cream Sandwich	10
Layer Cake	16
Lemon Cake	13
Lunch Cake	10
Madeira Cake	8
Madeleine Cakes	18
Miniature Swiss Rolls	9
Mushroom Cake	18
Mystery Buns	15
Orange Cake (Iced)	15
Palace Cake	5
Pineapple Slices	19
Queen Cakes	9
Raspberry Cream Cake	8
Russian Cake	9

	PAGE
Savoy Cake	8
Scones	19
Seed Cake	5
Shortbread.. .. .	16
Simnel Cake	10
Sponge Crisps	5
Sponge Dainties	5
Sponge Flans How to make (<i>illustrated</i>)	14
Sponge Sandwiches, How to make (<i>illustrated</i>)	6 and 7
Strawberry Buns	9
Sultana Cake	8
Swiss Rolls, How to make (<i>illustrated</i>)	6 and 7
Victoria Cream Buns	18
Victoria Sandwich	4
Victoria Swiss Roll	4
Walnut Cake	16

SECTION II.

Icings and Fillings.

Almond Filling	22
Almond Paste	22
Banana Filling	22
Butter Cream	22
Cocoanut Filling	22
Fillings, General Method for	22
Fondant Icing as a Filling for Cakes	22
Fondant Icing, Method of Use	21
How to Ice your Cakes at Home with Green's Fondant Icing (<i>illustrated</i>)	23
Lemon Butter Filling	22
Marzipan	21
Orange Filling	22
Plain Filling	22
Preparation of Cake before Icing	21
Royal Icing	21
Water Icing	22

INDEX—(Continued)

SECTION III.

Puddings.

	PAGE
Banana Sponge Pudding	26
Belgian Pudding	26
Castle Puddings	25
Chocolate Puddings	24
Ginger Pudding	25
Hot Chocolate Mould Pudding ..	26
King's Pudding	24
Orange Pudding	25
Royal Pudding	24
Seville "Quick" Pudding	26
Sponge Pudding, Lemon Flavour	25
Steamed Puddings, General Method	24
Sultana or Currant "Quick" Pudding	26
Thatched House Pudding	25

SECTION IV.

Trifles, Jellies, etc.

Apricot Baskets	32
Blancmange of Two Colours ..	33
Carnival Cream	31
Charlotte Russe	33
Chocolate Mould Trifle	31
Chocolate Trifle	31
Egg and Milk Jelly	28
Fruit Jelly	28
How to ensure Success in "turning out" a Green's "Newstyle" Jelly	28
Jelly Sponge	28
Milk Jelly	28
Mousse au Citron	31
Orange Trifle	31
Pear Mould	32
Pineapple Trifle	33
Two-Coloured Jelly	28
Sponge Jelly	33
Sussex Junket	32
Valencia Sponge	32

SECTION V.

Savoury Recipes.

	PAGE
Aspic Delicacies from Green's "Aspicure"	38
Curried Eggs	36
Fish Cakes	37
Fish Pie	37
Galantines—Made from Green's "Aspicure"	38
Garnishing, with Green's "Aspicure"	38
Glazing with Green's "Aspicure" ..	38
Haricot Beans in Green's Tomato Sauce	35
Herrings in Green's Tomato Sauce	36
Lunch or Supper Dish	35
Meat Croquettes	35
Melted Butter	35
Picnic Sandwiches	35
Poached Eggs with Green's Chutney Sauce	36
Rissoles	37
Sardines and Green's Tomato Sauce on Toast	37
Savoury Toast	36
Savoury Eggs	37
Savoury Rice on Toast	36
Spaghetti or Macaroni Cheese ..	36
Tomato Sausage	37
Welsh Rarebit with Green's Chutney Sauce	37

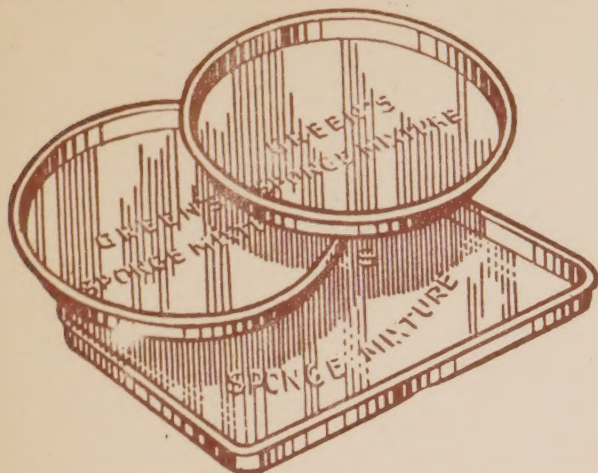
Miscellaneous.

Apple Fritters	34
Aspic Delicacies	38
Banana Fritters	34
Caramel Cream (No Eggs required) from Green's "Carmelle"	27
Cooking Utensils	Back cover
Fritter Mixture	34
Hints on Baking Sponge Rolls, Sandwiches, Flans, etc.	20
Illustrations (coloured)	Pages 11, 12, 29 and 30
List of Green's Productions	2
Pancakes	34
Potato Fritters	34
Tins	Back cover
Yorkshire Pudding	34



GREEN'S COOKING UTENSILS

The Utensils as illustrated can be purchased through the Grocery and Allied Trades, or obtained direct from H. J. Green & Co., Ltd., Brighton, at postage paid prices



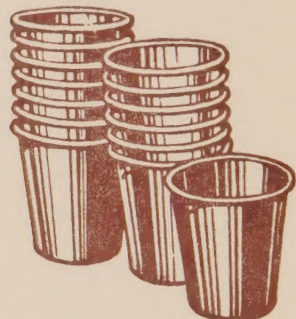
PAIR OF SANDWICH TINS, 8½ in. diam.
ROLL TIN, 12½ in. by 9½ in.
"JUNIOR" ROLL TINS, 10 in. by 7½ in.



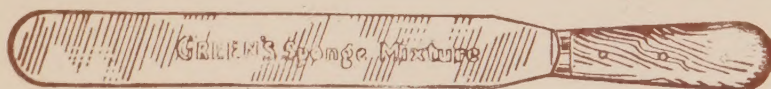
PASTRY BRUSH



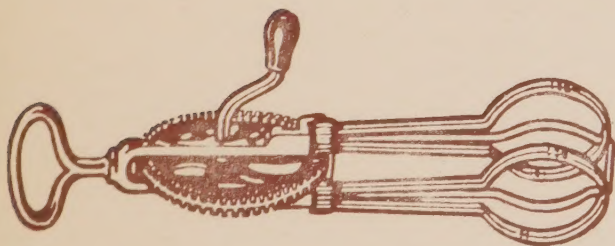
SPONGE FINGER TIN
12 in. by 9½ in. (Twelve Sections)



CASTLE PUDDING TINS
(Set of Fourteen)



PALETTE KNIFE



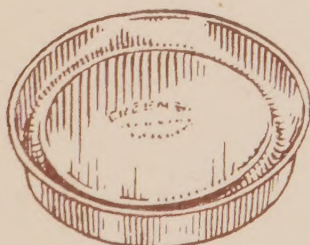
WHISK



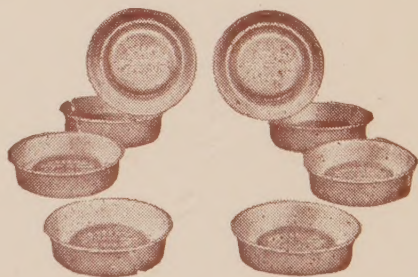
JINJALEENA TIN
9 in diam., 1½ in. depth



GREEN'S
"CARMELLE"
1pt. Aluminium
MOULD.



GREEN'S
"FLANPACK" TIN
8½ in. diam.



GREEN'S "FLANLET" TINS
(Set of Eight)

For making Sponge Flans and 'Flanlets' from Green's "Flanpack."

Full particulars and prices upon application to:—
H. J. Green & Co., Ltd., (Dept. R/B) Brighton

